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IN SIMPLE
STEPS

CHILDREN'S
CAKES
SPECIAL

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**HOT AIR
BALLOON
COLLECTION**

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MAKE THIS
CUTE DRAGON
CAKE**

**INTRODUCING
#RENSHAWISLAND**

Haute Afternoon
Tea at The Hyatt
Regency London

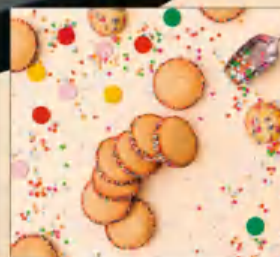
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+ MUCH
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Smash Cakes Special
Feature



Monster Cake
Tutorial



Delicious Baking
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Birmingham NEC, 18th - 20th March 2016

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Kids' Cakes!



Welcome to the March issue of Cake Masters Magazine.

Well, I have been busy!
I was very excited to go to
a French cake show in
Marseille last month and
judge a live competition
- and WOW, did I see an
amazing cake installation
called 'The Cube'. There
have also been amazing
cakes at That Takes the
Cake in Austin - make
sure you check out more
photos from the shows in
Out & About and on
Facebook.

This issue is dedicated to children's cakes. We have some
fabulous tutorials and a very special feature on Smash Cakes.
In case you don't know what they are, they are beautiful little
cakes, given to babies on their first few birthdays... to smash
up! We speak to Anna Hurley, from Blissfully Sweet Creations,
who makes the most adorable little cakes, to find out more.

On the theme of smash cakes, Alice, from Karen Davies
Sugarcraft, takes us through the steps of making a gorgeous
teddy smash cake for you to try, featuring her darling baby
nephew! Laura Loukaides Cakes is on our front cover this
month, with her cute stuffed dragon toy. With clear and easy
to follow steps, Laura shows you how to carve and decorate
this beautiful cake, perfect for any kids' party!

I am very excited to reveal our Hot Air Balloon Collection that
we will be taking to the UK cake shows this Spring. First up,
Birmingham Cake International in March 2016 - see my note
below for more info on tickets, and a special half price offer
for tickets to London CI in April. You may remember my 'Egg
Ladies' (the amazing cake artists that made the Fabergé Egg
Collection), a few of these have now become my 'Loon Ladies'
and have created a fabulous collection of hot air balloons, all
with different styles and just incredible artistry. A massive
thanks goes out to Renshaw, Dummies Direct and Rainbow
Dust for providing supplies.

Another VERY exciting announcement is #RenshawIsland -
an amazing cake installation from three amazing USA cake
artists, to be displayed at SoFlo Cake & Candy Expo.
Read more on page 11 for all the details. I look forward to
meeting you at Cake International, the British Sugarcraft
Guild show and at the SoFlo Cake & Candy Expo! As always,
please do get in touch and share your cake creations with
us on Facebook and Twitter. You never know, you might
get featured in our new Social Snippets at the back of the
magazine.

Rosie

Editor
editor@cakemasters.co.uk

Editor's Top Picks!

Hot Air Balloon
Collection
Page 26



Smash Cakes Feature
Page 54



Fairy Toadstool
Cake Tutorial
Page 73



SUBSCRIBE NOW!
Page 80



Come to Cake International!

Make sure you get your tickets for the Spring show at
Birmingham NEC from 18th - 20th March 2016

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www.cakeinternational.co.uk

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Who came first?

Hot Air Balloon COLLECTION 26



Chicken or Egg Tutorial 66

by Natalia Da Silva Cake Designer



Teddy Bear Smash Cake Tutorial

by Karen Davies Sugarcraft



58

Page
15Page
16Page
17

Contents

- 6 Baking Wish List
- 9 Out & About
- 11 #RenshawIsland at SoFlo Cake & Candy Expo - 23rd & 24th April - Miami Convention Center
- 12 Afternoon Tea - The Montagu, Hyatt Regency London - The Churchill
- 24 Cake Spotlight - The Floating Cake By Christine and Phil Jensen, Peboryon
- 26 SPECIAL FEATURE: Hot Air Balloon Collection
- 54 SPECIAL FEATURE: Smash Cakes by Anna Hurley, Blissfully Sweet Creations
- 62 Elevenses - Ask the Expert, Competitions, Book and Product Reviews + More!
- 70 COLLABORATION: Sweet Fairy Tales
- 80 SUBSCRIBE to Cake Masters Magazine!
- 82 Social Snippets

Tutorials

- 18 Darcie the Toy Dragon Tutorial by Laura Loukaides Cakes
- 47 Monster Cake Tutorial by Cakes By Samantha
- 58 Teddy Bear Smash Cake Tutorial by Karen Davies Sugarcraft
- 66 The Chicken or the Egg Tutorial by Natalia Da Silva Cake Designer
- 73 Violet the Fairy and Toadstool Tutorial by Roses and Bows Cakery

Recipes

- 15 Chocolate Amaretti Cake
- 16 Hot Cross Bun Cupcakes
- 17 Lemon Sugar Roll Cookies
- 17 Trash Can Cookies

Violet the Fairy and Toadstool Tutorial

by Roses and Bows Cakery

73



Monster Cake Tutorial

by Cakes By Samantha

47



Baking Wish List



Fairies & Toadstools
Patchwork Cutter
Patchworkcutters.com
£8



Message Stamp Set
Lakeland.co.uk
£7.25



Sweetly Does It Plane
Shaped Cake Pan
Windsorcakecraft.co.uk
£7.99



Yellow Ready to Roll Icing, 250g
Renshawbaking.com
£1.79



Blue Mason Cash Gingerbread
Man Kids Set
Johnlewis.com
£20



Baby Girl Christening Edible Wafer
Toppers, Pack of 12
Thecakedecoratingcompany.co.uk
£3.50



Easter Cupcake Gift Boxes
Planetbake.co.uk
£7.94



Gold Confetti, 68g
Tesco.com
£1



Wilton Bunny Tail Cupcake
Decorating Kit
Amazon.co.uk
£5.84



Kids Dear Zoo Apron
Dunelm.com
£4.99



Rainbow Dust Ocean Blue Edible
Glitter
Cake-stuff.com
£2.85



Carousel Horse Mould
Fpc糖craft.co.uk
£11

Baking Wish List



Limited Edition Sport Relief Apron
by Orla Kiely
Tkmaxx.com
£12.99



Blooming Rose Piping Tip
Thecakedecoratingcompany.co.uk
£3.50



Mason Cash Cake Pop Shaper
Planetbake.co.uk
£3.98



Pink Carriage Cake Stand
Princess Party
Gingerray.co.uk
£8.99



Kitchen Craft 11 Piece Let's Make
Children's Silicone Bakeware Set
Wayfair.co.uk
£13.99



Nursery Border Mould
Karendaviescakes.co.uk
£14.50



Truly Alice Mad Party Picks
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£6.99



Firm Tip Sugar Shapers
Sugarworks.com
\$44.99



Tala Easter Egg Chocolate Moulds
Johnlewis.com
£3.50



Easter Cookie Cutters, Set of 5
Lakeland.co.uk
£4.99



Culppitt Edible Daffodil Flowers,
Pack of 12
Cake-stuff.com
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Birthday Animals Outline Mesh
Stencil Set
Evilcakegenius.com
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OUT & ABOUT

This feature tells you about our travels out and about, events around the world and upcoming events!

This month we have...

... been watching The Great Sport Relief Bake Off

Back for another flan-tastic year, 16 celebrities donned an apron and headed to the Bake Off tent for Sport Relief. Over the four episodes, we've seen everything from this group of celebrities, from baking disasters to sweet success. It's been great to see lots of decorated cakes from this series - we're still impressed by the level of Samantha Cameron! We loved all of the contestants and the enthusiasm they brought to the challenge. We were a big fan of Ade Edmondson and thought Victoria Coren Mitchell was hilarious.

Supporting Sport Relief, the series aimed to get people involved in the fundraising weekend from 18th-20th March and we're looking forward to seeing bake sales up and down the country. Anyone looking to do their bit through baking can order a Bake Off Kit from the Sport Relief website. There's also a Great Sport Relief Bake Off recipe book available at Sainsbury's and the specially designed aprons by Orla Kiely are available at HomeSense and TK Maxx.

To get involved with or donate to Sport Relief, visit: www.sportrelief.com

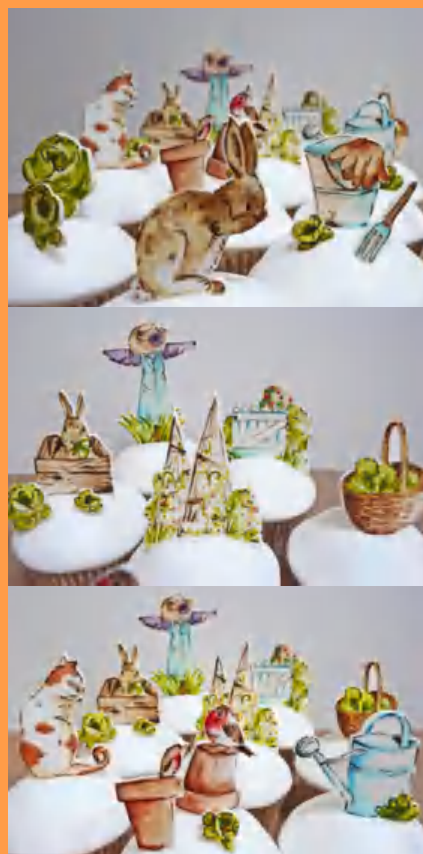


Photo Credit: BBC/Love Productions

... celebrated 150 years of Beatrix Potter

2016 marks the 150th anniversary of Beatrix Potter. The much loved creator of Peter Rabbit has inspired many types of artists, but of course, we can't help but get excited when art and storytelling instigates cake! We love these adorable cupcakes by Natasha Collins of Nevie-Pie Cakes in her trademark painted style. They are a brilliant re-working of Beatrix Potter's characters and we're sure she would love them!

To find out more about Nevie-Pie Cakes, visit: www.neviepiecakes.com or for more information on the Beatrix Potter anniversary, visit: www.peterrabbit.com



... been to Will Torrent's book launch

Cake Masters Magazine Editor, Rosie, was very excited to be invited to the launch of Will Torrent's new book, *Afternoon Tea at Home*. As we have a monthly Afternoon Tea review in the magazine, Will knew Rosie would not miss such an event! The launch celebrated the brilliant collection of recipes and beautiful food styling in this mouth-watering book.

Featuring recipes divided into seasons, Will shares his expertise in 80 recipes that cover patisserie, baking, chocolate work and savoury dishes. The book begins with an introduction that includes a brief history of afternoon tea and how it came to be such a British institution. We love the inclusion of recipes straight from afternoon tea institutions; there are recipes for The Ritz London's Fruited Scones, The Dorchester's 'Beehive' Tarts and Mince Pie Brownies from Harrods!

Rosie had a brilliant time at the launch and we've very much enjoyed looking through Will's fabulous new book *Afternoon Tea at Home*, available in all good book shops and online.



... seen some amazing cakes at Expogato

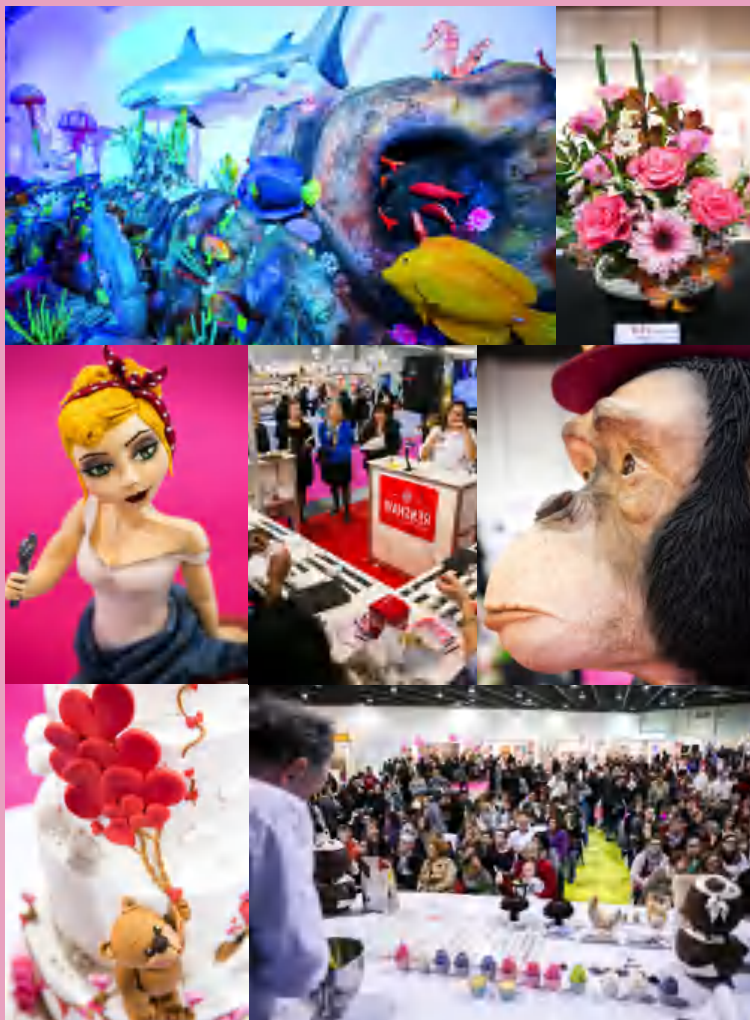
The French cake show, Expogato was held in Marseille at the beginning of February and our Editor, Rosie, was invited along as a judge for the French Cake Design Championship. This live final took place with three finalists battling it out to become the champion and to be France's representative at the World Cake Decorating Championship in 2017. Djamila Tahar was the winner, against her two competitors, Wojtek Binkowski and Joëlle Trotter.

But that was not all the weekend had in store for its visitors! There were a large variety of exhibitors with well-known brands showcasing their products. Classes and demonstrations filled the weekend with amazing cake artists including Kaysie Lackey, Elizabeth Solaru, Sweet Revolutions By Domy, Marielly Parra, Joane Chopard and Mary Torte there to teach their skills.

We saw some brilliant competition cakes at this show. We loved Marc Suarez's Sculpted Monkey, which saw him win multiple awards, including the most loved by the public, and saw a great response when we shared it on our Facebook page. Joane Chopard's decorative piece was amazing and won her both a gold medal and the Best in Show (professional). A gold medal and Best in Show (amateur) went to Graziella Augier for her beautiful flower composition.

However, the main attraction, created for Expogato, was The Cube. A collaboration of 28 cake decorators, French Cake Union, recreated part of the Great Barrier Reef and its inhabitants: octopus, jellyfish, slugs, fishes, sea snakes, seashells. It was amazing! It was really different from other collaborations as instead of just having multiple cake decorators bringing their work and putting it together for the show, most of the display was created as a group during working sessions. These sessions saw the birth of the famous Octopus and the turtle with Avalon Yarnes, but also many other life-size animals like a black tip shark and a manta ray.

To find out more about Expogato, visit: www.expogato.com



Photography: Colas Declercq

We are looking forward to...

... Cake International, London

This year at Alexandra Palace, Cake International will be in London from 16th-17th April. With over 100 exhibitors, visitors to the show can browse aisle upon aisle of unique products, innovative baking and sugarcraft tools and essential supplies available to buy. Members from the London and Overseas Area of NAFAS are bringing a stunning floral feature from Lewis Carroll's Alice in Wonderland adventures. Visitors can marvel at the competition entries, The Cake Carnival presented by Sugar Show Productions and Batman vs Superman by Rose Macefield. Cake Masters Magazine will be there with our Hot Air Balloon Collection, so make sure you come to see them up close!

For 50% OFF tickets use the code LC16 at the checkout www.cakeinternational.co.uk



... The Great Purple Cupcake Project

From 6th-13th March, cake shops around the world will be selling purple cupcakes as part of The Great Purple Cupcake Project for Epilepsy. Organised by The Anita Kaufmann Foundation, the project is an awareness initiative supporting Purple Day - World Epilepsy Day. Whether you participate by selling purple cupcakes in aid of the charity at your bakery or by buying a delicious purple cupcake from a contributing baker, it's a brilliant cause to support. Each bakery that gets involved will sell cupcakes with a purple element and include a seizure first aid bookmark with each order. We're looking forward to seeing all of your purple cupcakes!

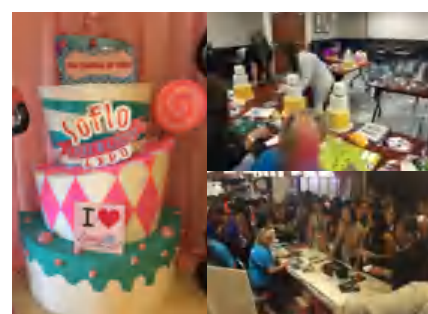
To get involved, head to: purpleeveryday.org



... SoFlo Cake and Candy Expo

South Florida's biggest cake and candy expo returns to Miami Airport Convention Center, FL on 22nd-24th April! Open to all levels, the expo is ideal for those who are interested in stocking up on exclusive cake and candy decorating supplies, or learning a new skill from industry leading experts. Over 40 teachers and 90 vendors from around the world will be attending, bringing their expertise and knowledge. New attractions this year include the #RenshawIsland interactive display, sponsored by Cake Masters Magazine, and a SoFlo themed show cake being created live in the Vendor Hall. SoFlo has also partnered with Chef Nicholas Lodge to ensure the cake decorating competition will be one to remember!

For more information and to book tickets, visit: SoFloCakeAndCandyExpo.com



#RenshawIsland

SoFlo Cake & Candy Expo

April 23rd & 24th Miami Airport Convention Center, Florida

He's known of by many, but those who've crossed his path daren't speak his name. Some say he's had the black spot of death for years, some say he's been to Davy Jones' Locker and returned to tell the tale. But one story is most important to this saga... Feared dead from an almighty storm, Captain Cutlass lost his crew and his ship, and woke marooned on a mysterious island where he discovered unimaginable amounts of treasure!

*Legend has it that he remains on the island, guarding his treasure from all that try to find...
#RenshawIsland*



Cake Masters Magazine brings you #RenshawIsland at SoFlo Cake & Candy Expo, South Florida's biggest and most dynamic show this April 2016.

Using over 260lbs of Renshaw fondant, this exciting, life-sized, interactive, swashbuckling sugar creation will feature a giant treasure chest filled with Renshaw treasure, a magnificent throne, palm trees, flamingos and the life-sized pirate himself... are you brave enough to face Captain Cutlass? Can

you steal his treasure and take his throne?

Creating this sugar art spectacular is a team of three incredibly talented cake artists. The project is led by Liz Marek, of Artisan Cake Company, who specialises in large, sculpted cakes with elaborate structures. Liz told us, "I am super excited to be working on such a fun and interactive cake! I've never even seen anything like this before. I love working on things that

push the boundaries of what cake can be." Joining Liz in this endeavour are the brilliant Erin Schwartz, of Stacked, and Jockan Jordan, of Dat Cake Place.

Their interactive edible creation will encourage SoFlo visitors to sit on the #RenshawIsland throne and strike the best pose, to be in with a chance of winning the treasure chest full of Renshaw products and a subscription to Cake Masters Magazine.



Make sure you join us on this voyage at SoFlo, Miami Airport Convention Center, on 23rd and 24th April.

Get your tickets at:
www.miamicakeexpo.com

For more information on Renshaw, visit:
www.renshawbaking.com

For more information on Cake Masters Magazine, visit:
www.cakemastersmagazine.com

Haute-Tea

The Montagu, Hyatt Regency London – The Churchill

Travel - Taste - Try



HAUTE-TEA @ The Montagu, Hyatt Regency London – The Churchill – Celebrating London Fashion Week

I really cannot rave enough about the exceptional haute-couture afternoon tea currently on offer at the Hyatt Regency London's The Montagu. In fact, I have recommended it to everyone who has asked for afternoon tea options in London. I've even suggested it to people who have asked for lunch options – it's that good! But, it will only be available from 1st February to 31st March 2016, as it was designed to celebrate London Fashion Week. You may recall that Cake Masters have been here before, to review the Sex and the City and the Mad Hatter themed afternoon teas. Really, even if you miss this haute-tea offering, the fabulous thing about The Montagu is that they continually offer new and exciting themed ATs – all wonderfully presented, super-delicious, and you should see their attention to detail!

This haute-tea AT was served in courses during our seating, and each course was a work of art. This was no surprise as the Hyatt teamed up with fashion legend, Antony Price, who designed the limited edition couture dresses that accompany the haute-tea. The exquisite Turquoise

Kingfisher Jewel Cocktail Dress was featured during our AT, but Antony Price was not the only famous name present. This spectacular AT includes:

- Roast beef with horseradish
- Leopard print brioche with chicken liver parfait – inspired by Bette Davis
- Smoked salmon sushi
- A selection of fresh finger sandwiches
- Goat's cheese mousse tartlet
- Fresh mini-scones, served with homemade strawberry jam, lemon curd, and clotted cream (in a fab gift box)
- Vanilla and liquorice panna cotta topped with a My Fair Lady hat and a 'little black dress' biscuit
- A royal-iced biscuit/cookie decorated in a white print – inspired by Marilyn Monroe's flying skirt
- A chocolate-orange roulade decorated in a bright, swinging sixties pattern – inspired by Twiggy
- Red velvet, diamond-studded macarons – inspired by Elizabeth Taylor
- A gorgeous and glittery chocolate gold stiletto

As with all of the ATs we have enjoyed at The Montagu, as beautiful as this haute-tea was to behold, with the drama of the scone toppings and patisserie being served in glass clothes, there is no denying that this AT was totally





delicious! I would highly recommend trying their Rooibos Tiramisu tea, which is perfect to wash down this fantastic AT. If you would like something a little stronger to accompany your haute-tea, you can order the Needle and Thread Cocktail – a wonderful chocolate-honey cocktail, decorated with a fondant button and an actual needle!

I should also mention the marvellous Churchill Bar at the Hyatt. I love how, like The Montagu, they really celebrate themes relevant to the season. This time, their theme was Narnia and the team decorated the outdoor terrace so wonderfully in a wintry theme, with blankets and the stunning 'Snow Queen' cocktail complete with a crown made of pulled sugar. Like their haute-tea... another work of art at the Hyatt!

For more information, visit:
london.churchill.hyatt.com





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30 minutes preparation time

25 minutes cooking time

Serves 6–8

FOR THE CAKE:

100g (3½oz) dark dessert chocolate (60–70% cocoa)

100g (3½oz) butter, plus 20 g (¾oz), for greasing

70g (2½oz) soft amaretti (see below)

3 eggs

150g (5½oz) raw (demerara) sugar

50g (1¾oz/⅓cup) plain (all-purpose) flour (or rice flour)

1 tsp baking powder (preferably organic)

FOR THE ICING:

100g (3½oz) dark dessert chocolate (60–70% cocoa)

100ml (3½ fl oz) thin (pouring) cream

70g (2½oz/⅔ cup) toasted flaked almonds or crumbled amaretti

1. Melt the chocolate with the butter in a double boiler (or a heatproof bowl over a saucepan of hot water, making sure the hot water doesn't touch the base of the bowl). Stir regularly.
2. Preheat the oven to 180°C/350°F.
3. Generously grease a 22–24cm (8½–9½in) round cake tin with the remaining butter. Crumble soft amaretti directly into the greased tin. Set aside in the refrigerator.
4. Beat the eggs and sugar using an electric beater. Once the mixture has a mousse-like consistency, gently fold in the flour and baking powder, then the melted and cooled chocolate.
5. Pour the batter into the cake tin and bake for 25 minutes, or until a skewer inserted in the centre comes out clean. Let the cake cool in the tin before turning it out onto a wire rack.
6. For the icing, melt the chocolate and cream in a double boiler (or a heatproof bowl over hot water, as above). Mix together well. Pour the icing onto the cake, spreading it with a flexible spatula. Scatter over the toasted flaked almonds or crumbled amaretti.



Dolce by Laura Zavan (Murdoch Books, £17.99).
Photography by Akiko Ida.

Chocolate Amaretti Cake



Soft Amaretti

Makes 20 biscuits

200g (7oz/2 cups) ground almonds

100g (3½oz) caster (superfine) sugar

2 egg whites

2 tsp bitter almond extract (use according to strength) or 50g (1¾oz) ground apricot kernels

100g (3½oz) icing (confectioners') sugar

1. Combine the ground almonds with 50g

(1¾oz) of the caster sugar. In a large bowl, whisk the egg whites with the remaining caster sugar until firm. Stir in the ground almond mixture and the almond extract to form quite a thick and sticky dough.

2. Pour the icing sugar in a bowl and lightly coat your hands with it. Gently roll walnut-sized balls of dough between your palms then roll them in the bowl of icing sugar until completely coated. Shake off the excess icing sugar.

3. Preheat the oven to 160°C/315°F. Line a baking tray with baking paper.

4. Meanwhile, place the biscuits on the tray, flattening them a little, and let them dry, uncovered, at room temperature for about 30 minutes.

5. Bake the biscuits for 25 minutes: the amaretti should be slightly coloured and tender in the middle. Let them cool. The amaretti will keep in an airtight container or a sealed bag for up to 3 weeks.

Makes 12 cupcakes

Prep time: 10 minutes

Baking time: 18–20 minutes

Decorating time: 10 minutes

FOR THE CUPCAKES:

2 duck eggs or 3 large chicken eggs

90ml (3 fl oz/⅓ cup) buttermilk

185g (6½oz) butter

Zest of 1 orange

185g (6½oz/1¼ cups) self-raising flour

1/2 teaspoon baking powder

70g (2½oz/⅔ cup) almond meal

185g (6½oz/1 cup) light brown sugar, lightly packed

2 teaspoons mixed spice

120g (4¼oz/⅔ cup) sultanas

1 tablespoon apricot jam or marmalade

FOR THE ICING:

60g (2¼oz/¼ cup) cream cheese

40g (1½oz/3 tablespoons) butter

60g (2¼oz/½ cup) icing (confectioners') sugar

Zest of ½ orange

EQUIPMENT:

Cupcake tin

12 cupcake cases

Piping bag

Plain nozzle

1. For the cupcakes: Preheat the oven to 180°C/350°F.

2. Beat the eggs in a bowl and then add the buttermilk. Melt the butter, add it to the bowl and mix well. Stir in the orange zest.

3. In another bowl, sift together the flour, baking powder, almond meal, sugar and mixed spice, then fold these into the wet mixture. Stir in the sultanas.

4. Spoon the cake batter into the cake cases, about three-quarters full, and bake for 18–20 minutes until a skewer comes out clean.

5. Heat the apricot jam or marmalade in a saucepan with a dash of water until it becomes liquid. Using a pastry brush, glaze the cakes while they are still warm and then allow to cool.

6. For the icing, mix all the icing ingredients together. Spoon the mixture into a piping bag with a small plain nozzle and pipe a cross onto the top of each cake.

*Love, Aimee X by Aimee Twigger
(Murdoch Books, £14.99).*

Photography by Aimee Twigger.



Hot Cross Bun Cupcakes



Lemon Sugar Roll Cookies

Makes at least 10

140g/5oz/scant $\frac{2}{3}$ cup cold salted butter, cut into pieces
280g/10oz/2 cups plain (all-purpose) flour, sifted, plus extra for dusting
140g/5oz/scant $\frac{3}{4}$ cup caster (superfine) or soft brown sugar
1 egg
1 tsp vanilla extract
Zest of 1 lemon
Sprinkles, nuts or seeds of your choice

1. Using your fingertips, crush the butter and flour together in a large bowl until it resembles fine breadcrumbs. Add the sugar and lemon zest and mix with a wooden spoon until it is just combined. Add the egg and vanilla and mix until a fairly firm dough forms – it will be slightly sticky to the touch.

2. Squeeze the dough into a flat sausage shape, and sandwich it between 2 sheets of clingfilm. Using a rolling pin, roll it out until it is about 2cm/ $\frac{3}{4}$ in thick, then chill in the refrigerator for at least 30 minutes to harden up.

3. Divide the dough into 2 or 3 balls then

roll each one into a fat regular sausage shape in the palms of your hands. Be gentle with the dough. Cover and chill the dough in the refrigerator for about 20 minutes to set the shape, then roll again to make a nice, crisp circular shape.

4. Put a square of parchment paper or clingfilm onto the work surface and sprinkle your chosen nuts, seeds or sprinkles in an even layer. Gently roll the dough cylinder in the seeds to embed them into the dough. Add more as needed to ensure a good even coverage. Wrap in clingfilm, chill for 1 hour, then cut into 2cm/ $\frac{3}{4}$ in discs. Rewrap and freeze for up to 1 month.

5. Whenever you fancy a cookie, preheat the oven to 175°C/347°F/Gas mark 4 and line a baking tray with parchment paper. Remove as many discs as you'd like from the freezer, place on the lined baking tray and bake from frozen for about 10 minutes, or until the edges turn slightly golden brown. Allow to cool on a wire rack or work surface.

Bee's Brilliant Biscuits by Bee Berrie (Pavilion). Recipe photography by Haarala Hamilton.



Trash Can Cookies

Makes 8–12

220g/7 $\frac{3}{4}$ oz plain (semisweet) chocolate
30g/1oz/2 tbsp salted butter, cut into pieces
2 eggs
65g/2 $\frac{1}{4}$ oz/ $\frac{1}{4}$ cup + 2 tbsp soft brown sugar
65g/2 $\frac{1}{4}$ oz/ $\frac{1}{4}$ cup + 2 tbsp caster (superfine) sugar
 $\frac{1}{2}$ tsp vanilla extract
40g/1 $\frac{1}{2}$ oz/ $\frac{1}{4}$ cup plain (all-purpose) flour
 $\frac{1}{4}$ tsp baking powder
1 tsp ground coffee (the sort you'd put into a cafetière)
5 very small handfuls of any 5 of the below:

- salted ridged crisps (potato chips)
- chopped dates or prunes
- raisins, currants or sultanas (golden raisins)
- spicy peanuts or regular nuts chopped into large chunks
- pine nuts
- pumpkin seeds
- banana chips
- pretzels
- chocolate chips
- 1 big tsp any type of nut butter
- 1 tbsp sesame seeds or poppy seeds or pumpkin seeds

1. Melt the chocolate and butter together in a heatproof bowl set over a pan of gently simmering water, making sure the bottom of the bowl doesn't touch the

water. Remove from the heat as soon as it has melted and formed a thick gooey paste. Wait for it to cool slightly before mixing with the other ingredients.

2. In a separate bowl, whisk the eggs, sugars and vanilla together until the mixture is full of bubbles and lighter in colour. This should take about 5 minutes if you are using your baking biceps, or about 1 minute if you are cheating with a food mixer!

3. Combine the chocolate and egg mixtures together in a large bowl then add the flour, baking powder and coffee and mix until smooth.

4. Preheat the oven to 170°C/338°F/Gas mark 3 and line a baking sheet with parchment paper.

5. Add your 5 small handfuls of goodies into the bowl and mix until combined. Using 2 dessert spoons, drop equally sized dollops onto the lined baking sheet, keeping them about 5cm/2in apart as they will spread a little when baking. Aim for a small round cookie and heap the mixture in the middle a little.

6. Bake the cookies in the oven for 10–12 minutes. Remove them when the edges are just starting to crisp up – this way it will ensure that you have a lovely gooey cookie in the middle. Allow to cool on the sheet.



Darcie the Toy Dragon Tutorial

By Laura Loukaides,
Laura Loukaides Cakes



Laura is a self-taught, multi gold award-winning cake artist from Hertfordshire, UK. She made her first cake in 2012 for her 19th birthday and has never looked back since! Her work has been featured in many international newspapers, blogs and cake magazines including Cake Masters Magazine and the Daily Mail Online.



Equipment Required

- 2 x 6" round cakes (2.5" high each)
- 4" round cake (2.5" high)
- 12" round cake drum
- Tin foil
- Rolling pins, large and small
- 600g grey fondant (for cake board)
- Black, aqua, baby pink and fuchsia food gel
- Black and white petal dust
- Various paintbrushes
- Small knife
- Cake carving knife
- 3.2" round cake card
- 4.5" round cake card
- Cake smoother
- 3 dowels or bubble tea straws
- White fondant
- Edible glue
- Edible glaze
- Piping gel
- 4 x 28g blocks of Rice Krispies Treats (RKT)
- Purple airbrush colour
- Black airbrush colour
- Airbrush
- Small amount of black fondant
- Pearl White lustre
- Tylo powder
- Dresden tool
- Quilting tool
- Ball tool
- 1A icing tip

Difficulty Rating



Step 1.

Colour 600g of white fondant a light grey colour and cover your 12" round cake drum. Keep the scraps as you will need these later.

Step 2.

Scrunch up a piece of tin foil and create an uneven texture all over the board. Try rearranging your foil after a few impressions to avoid a repeat pattern.

Step 3.

Mix together white petal dust with a little black petal dust to create grey. You want the grey to be slightly darker than the colour of the board, but not too dark. Dust the entire board in random areas using a soft dry paintbrush. Leave the board aside to dry.

Step 4.

For this cake, you will need two 6" round cakes for the body and one 4" round cake for the head. Level both cakes and prepare for coating. The individual cakes should all be 2.5" high after they have been levelled.

Step 5.

Sandwich the two 6" cakes together using ganache or buttercream.

Step 6.

Place a 3.2" round cake card in the centre of the top cake. This will be your guide for carving. It's difficult to buy a cake card this size, so I usually cut the shapes I need from a larger piece of card.

Step 7.

Using a sharp knife, hold the card on top of the cake and carve down to achieve the shape shown. The card is used to ensure the head will sit central on the cake.

Step 8.

Fill the 4" cake and cut away the top and bottom edges as shown.

Step 9.

Using the leftover grey fondant, add a dome for the top of the head and two smaller pieces of fondant each side for the cheeks. Set aside.

Step 10.

Place three (or four) dowels in the centre of the body. The head gets very heavy so it's important to support the cake.

Step 11.

Place the 4" cake on the 3.2" cake card and place the 6" cake on a 4.5" cake card. Ganache both cakes. Note: The cake cards need to be slightly smaller than the base of each cake; if your cake is larger/smaller, you may need slightly different card sizes.

Step 12.

Cover the body section in white fondant. Using a dresden tool, mark creases. With a quilting tool, add a seam down the middle. This part of the cake does not need to look perfect, the more creases the better.



Step 13.
Carefully place the body slightly towards the back of the cake drum. You need to make sure you have enough room at the front for the legs to sit evenly.

Step 14.
Cover the smaller cake and place on top of the body.

Step 15.
Using a little water, attach a rope of white fondant around the neck. Blend the rope into the base of the head and the top of the body as shown.

Step 16.
Add an oval shaped piece of fondant to the lower front part of the head. Blend into the face.

Step 17.
Using a dresden tool, draw the mouth and two creases between the eyes. Use a ball tool to mark the nostrils and eye sockets.

Step 18.
Take two 28g blocks of RKT for the arms. The block on the right shows how both should look.

Step 19.
Cover both shapes with a slightly thicker layer of white fondant, mark creases with a dresden tool and add a stitch mark around both sides. Cut the legs at an angle, this will ensure they sit closer to the body.

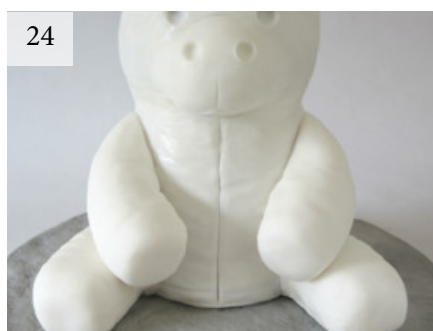
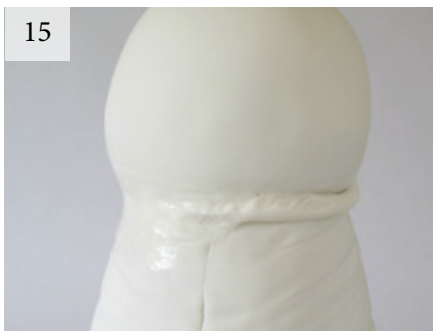
Step 20.
Attach the legs to the body using edible glue or water. Next, place a rope of white fondant around the leg, making sure it wraps over both sides.

Step 21.
Blend one side of the rope into the body. Add creases using a dresden tool.

Step 22.
For the arms, take another two 28g blocks of RKT and shape as shown on the right.

Step 23.
Cover both arms in white fondant, add creases using a dresden tool and a stitch mark either side of each arm. Cut away a steeper angle to fit better to the body.

Step 24.
Place the arms on the body as shown. Lightly blend the top of the arms into the body.



Step 25.

Protect the cake board by placing paper all around the bottom of the cake. Using a purple airbrush colour, lightly spray all over the cake, adding a little extra colour around the creases. This is the first coat so leave the cake to dry for 10 minutes at this stage.

Step 26.

Using a black airbrush colour, lightly spray the creases and around the eye sockets to enhance the textures. Add eyebrows for added character. Note: If you do not have an airbrush, you can make this cake using a lightly coloured purple fondant.

Step 27.

Colour a tiny portion of white fondant using a baby pink food gel. Cut out two circles using the top of a 1A icing tip. Push the circles into the nostril gap using a bone or ball tool.

Step 28.

Colour a larger portion of white fondant a pale blue using an aqua food gel. Add a little Tylo powder as you will need this to make the wings stronger. Cut four small circles using the bottom of the 1A icing tip and place on the legs and arms as shown. Add a stitch mark around each circle.

Step 29.

Cut a blue piece of fondant as shown. Cutting it this way makes it easier to place under the arms.

Step 30.

Place on the front of the body and add stitch marks as shown.

Step 31.

Cut two uneven "M" shapes as shown and add stitch marks.

Step 32.

Secure to the top of the head using edible glue or water. Be careful not to move the ears once they are placed as the water/edible glue may remove the airbrush colour.

Step 33.

Cut two wings as shown, they will need to be slightly thicker to hold their shape. Add stitch marks.

Step 34.

Attach the wings to the body as shown using edible glue or water.

Step 35.

Colour a small portion of white fondant using a fuchsia food gel. Add details to the tip of the wings, ears, top of the head and each hand and foot.

25



26



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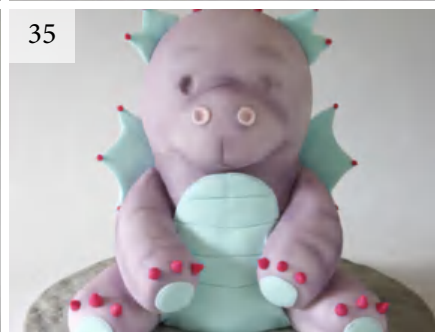
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34



35



Step 36.

Roll two balls of black fondant and place into the eye sockets. Roll two tiny eye lashes for each eye as shown. Brush the eyes with edible glaze.

36



Step 37.

To add extra depth, lightly airbrush the seams and edges of the claws with a black airbrush colour. Cut two tiny triangles of white fondant and add to the mouth.

Step 38.

Finally, cover the entire cake in a light dusting of pearl lustre.

NOTES:

- If you do not have an airbrush, you can use a light coloured purple fondant to cover each element of the cake. A purple petal dust will help to enhance the creases.

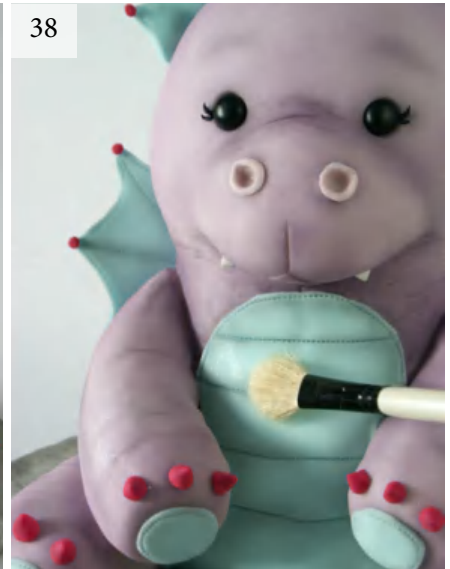
- If you do not have Tylo powder, you can also colour white flower paste/gum paste which will dry in a similar way.

- If you are using water based airbrush colours, be sure to leave each layer to dry or it can result in speckled over spray.

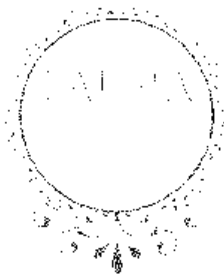
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38



For more information about Laura's cakes, visit www.lauraloukaidescakes.co.uk or find her page on Facebook: www.facebook.com/LauraLoukaidesCakes





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Cake Spotlight

the floating cake

By Christine and Phil Jensen, Peboryon



As a special exhibit for Cake International Birmingham, in November 2015, Peboryon pushed the limits of cake by creating a cake that floated. Hovering and slowly spinning by what appeared to be The Force at Yoda's bidding, Christine and Phil Jensen created something truly magical. We spoke to them to find out more about how the cake rose from an idea to a reality...

Tell us about yourselves

Christine has been making cakes for the last ten years, but 18 months ago, she decided to make a business of it. In June, Phil joined in, bringing some of his engineering and sculpting skills.

What was your inspiration behind the design?

A late night conversation over a cuppa.

We had just made a huge, life-size loggerhead turtle cake (1.2m long) for the National Marine Aquarium in Plymouth. It had pushed us to our edges in terms of design, decorating skill, and engineering - not just because of its size and complexity, but because we had made the turtle appear to be actually swimming. As we drank our tea, we got talking about cake... specifically, what was the most gravity defying cake possible? We figured it was one that actually defied gravity! That sparked us into wild imaginings of helium balloons, magnets and of course, The Force.

The actual design of the cake came out of our business's two specialities - gorgeous luxury wedding cakes and spectacular cake

sculptures. Yoda and the levitating wedding cake jointly capture who we are as a studio and what we do.

Naturally, due to the levitation element of the design, Yoda got involved. We figured a Jedi master was just the person to recruit.

What was the research process like for working out how to make it float?

We really did look into the helium balloon option and discovered that we would need a balloon the size of a house to lift a cupcake! Also, it turns out helium is really, really expensive. Next, we tried making a cake float with magnets we sourced online... not so successful. Way too much cake on the walls... floors... ceilings, and rather too many injuries caused by flying objects.

Eventually, we found a company who could help make the magic happen. Even then, it was not simple. The cake that is levitating has to be perfectly balanced and stable. It can't be too high. It can't be too heavy.

Finally, there was a moment when all went silent in the studio, and we held our breath for the longest, longest time as we watched an 8" round carrot cake with cream cheese filling hovering effortlessly mid-air. It was the most exciting, amazing, anxiety inducing, exhilarating moment. When we lifted the cake down, Phil said, "Now all we have to do is work out how to float a cake on top of a gravity defying cake stand!" Four months later, at Cake International, we felt just as excited and nauseous as that first flight.

How long did it take to make?

We started thinking about the design six months before Cake International and began to construct the framework for the cake about two months before the show. In total, it probably took around 300 hours of work to make it, though to be honest, we got too busy and lost count somewhere in the middle. Creating Yoda in cake was a massive amount of work on its own – add in a floating cake and the hours mount up.

Did anything go wrong in the process of making it?

Yes – lots. Yoda only likes to levitate perfectly level and stable cakes. He is very fussy that way. So, when we decided to stick the cake on a big wibbly-wobbly pile of objects, it probably was not the smartest move! It made it all about ten times harder, but it was worth it for the added drama. The first time we put the whole cake together, it just did not work, we could not level the cake and the cake would not float. So, Phil had to completely re-engineer the table to incorporate a custom built levelling system.

There were a few moments at 2am where we would look at each other and ask if we were mad to try it. Perhaps we were! But no good adventure comes without a good slice of risk and struggle.

What sort of cake did you decide was the most suitable for this task?

Yoda was made out of a rich fruitcake so that we would be able to work on him over a period of time. For the wedding cake, we naturally needed a very light sponge. Our studio is well known for using seasonally

foraged ingredients, so we baked our very popular lemon and elderflower sponge.

Tell us about how you decorated the cake

Though we both worked on all aspects of the cake, it was more sensible to 'own' one element, so we allocated tasks according to our skills. Phil took on Yoda, carving his body out of nine 10" square fruitcakes, and with a favourite teaspoon, modelled his head and hands from modelling chocolate. The cloak we added together (then removed and re-covered all over again, as neither of us was happy with the finish). Christine decorated the rickety rocks, the silver cake stand and the wedding cake with fondant and then airbrushed and detailed them. The moss detail was made by pushing fondant through a fine sieve and the 'other worldly' mushrooms we created by microwaving fondant hanging upside down on a plate (we get experimental sometimes). Maple leaves were cut from flower paste, veined, airbrushed and floated on a 'marsh' of coloured piping gel. The logs and vegetation in the marsh were sculpted out of modelling chocolate.

What sort of reaction did you get for the cake?

The response at Cake International was amazing. People stood, open mouthed, confused, and in awe at the piece. It really had a life of its own. The children were lifted up to stare at Yoda through the floating gap. Several people told us they had come to the show because they had seen the cake on the local news and wanted to see it for themselves. After the show, media interest increased and our life-size Yoda (all 2'2" of him) reached all over the world, proving that you don't have to be big to be great! We were interviewed by Huffington Post, NBC's Today Show, and featured on the BBC and ITV regional news. Martha Stewart Weddings ran a piece and alongside a number of geek blogs and radio shows – Yoda received a lot of cake love.

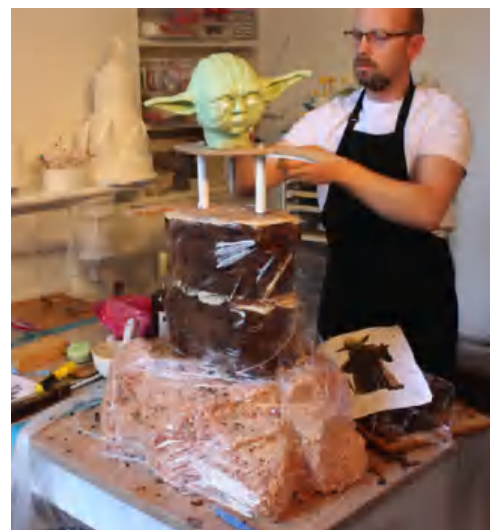
Since the show, we've been receiving a steady stream of enquiries about how to levitate cakes, and the possibility of training. We are really excited that we will be able to do that through our upcoming collaboration with the company we worked with on Yoda. In June, we will be jointly releasing the first ten devices to cake makers around the world, with training, through www.floating-cake.com

If you could make this cake again, is there anything you would change?

Hindsight is a wonderful thing. We learned so much through making the cake. There are plenty of technical changes we would make and so many new techniques we have learned that would make the process quicker. The biggest change would be to make the cake stand with a much thicker and more rigid piece of steel. We wish we had understood just how much Yoda likes his cakes to be level!

The thing we wouldn't change in any future project, even if it's as complex, daunting, difficult and exciting, is just grabbing a good idea and putting our hearts, souls, time and passion into it! We're really proud to have brought our floating cake to the worldwide cake table.

For more information about Peboryon, visit: www.peboryon.com





Cake Masters Magazine

Hot Air Balloon

COLLECTION

Floating up into the sky, this sugar collection of Hot Air Balloons reaches new heights. After the extraordinary success of our Sugar Egg Collection in 2015, we decided to bring a group of UK cake artists together, this time, with an adventurous theme. Each of the nine cake decorators have created something awe-inspiring but in completely different styles and showcasing a variety of mediums. From steampunk to circus, and even some pink elegance, this is a truly amazing collection.

To gain some insight into the creative process of these brilliant balloons, each artist has shared their inspiration with us and showed us how they made one element of their design. These mini tutorials offer a step-by-step guide to a specific technique used on each balloon.

We hope you are inspired by these sugar pieces and we are excited to announce that you can see the Hot Air Balloon Collection up close at Cake International this Spring. They will be on display at the NEC in Birmingham, 18th-20th March, and at Alexandra Palace in London, 16th-17th April.

Cake
INTERNATIONAL

Thank you to Rainbow Dust, Renshaw and Dummies Direct for supporting our cake artists



Dummies
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Cartoon Face Modelling Tutorial

Step 1.
Using Renshaw Flower Modelling Paste, colour the required amounts with Rainbow Dust Peach, Red and Teal. You'll also need a small amount of Renshaw White, Black and Chocolate Brown paste.

Step 2.
Saving a small amount of Peach paste (for the ears and nose), roll the rest of the paste into a smooth egg shape. Use the side of your hand to mark in the eye area. This should be below the halfway point of the egg as we're making a small child. The photo shows the head slightly side on, so that you can see the depth of the dent.

Step 3.
Roll a small oval shape for the nose and glue in place. Using the wider end of the dresden tool, push into the paste on either side of the nose to create the eye sockets.

Step 4.
Fill each eye socket with a small cone of White paste. Use your fingers to gently push the paste into the sockets. Use a ball tool to push into both sides of the head by about 5mm. The holes should be between the eyes and nose.

Step 5.
Use the ball tool to mark out the mouth. Push the ball in then pull down towards the chin to open the mouth. Roll two small cones for the ears, glue the pointed end into the holes on either side of the head and use a small ball tool to mark the inner ear. To do this, push the ball tool into the middle of the ear and push towards the head.

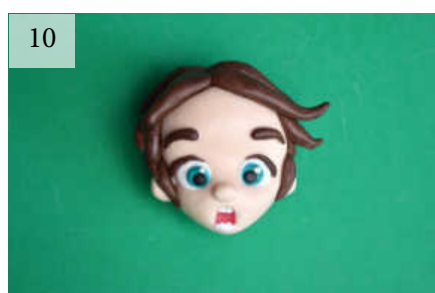
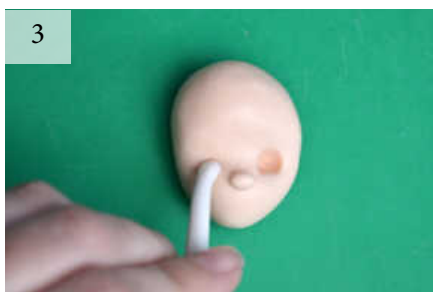
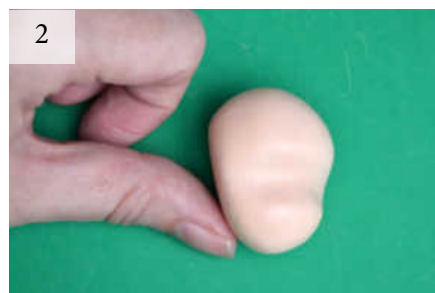
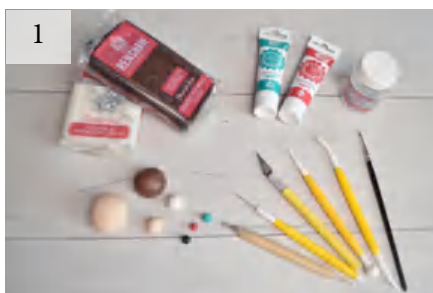
Step 6.
Fill in the mouth with a small piece of Red paste and add a small tapered sausage of white to the top and bottom of the mouth. Use the scribe tool to mark in his teeth. Next, push the ball tool into the eye to mark in where his iris will sit.

Step 7.
Fill the holes with balls of Teal paste and gently flatten with your fingers. Use the smaller ball tool to mark in his pupils. Fill this with a small ball of Black paste and flatten with your fingers.

Step 8.
Roll two very fine tapered sausages from the Chocolate Brown paste and glue around the eyes to form his eyelashes. Roll two elongated cones and glue in place for the eyebrows.

Step 9.
Add two cones of paste in front of his ears. Take a ball of paste and gently flatten and stretch it so that it covers the back of his head, from ear to ear, to the base of his neck and to the top of his head.

Step 10.
Add various length cones of paste to form his hairstyle. And two small white dots to each eye to add reflection.



For more information about Vicky and her cakes, visit: yellowbeecakecompany.co.uk



Up and Away



Vicky Turner
The Yellow Bee Cake Company

"I found a lot of inspiration from graphic and tattoo artists, I loved the bright and bold colours. I wanted to tell a story with my balloon and settled on an old man taking his grandkids and pet dog on a big adventure. My imagination ran wild with the design, it was great fun to create. I wanted this cake to make people laugh, so I've added a few pairs of Y-fronts and a tubby bird named Jerry on top."

Vintage Cameo Flower Tutorial

Step 1.
Roll out your flower paste to around 1mm thick.

Step 2.
Cut out two of the larger circles and one smaller circle.

Step 3.
Ruffle the edges with the larger end of the ball tool first to thin the edge, then with the smaller end. Tip: If you struggle to ruffle on foam pads like I do, try using the palm of your hand.

Step 4.
Layer the circles together with the smallest circle on top and stick with a little bit of water.

Step 5.
For the cameo, lightly dust the mould and using a modelling tool, gently push a small piece of white paste into the mould. Make sure you scrape away any bits that are overlapping the figure inside.

Step 6.
Colour the paste and stick with a little bit of water to the white paste in the mould. Cut away any excess paste and smooth with your finger.

Step 7.
Stick the cameo onto the middle of your flower with water.

Step 8.
Using royal icing, pipe a dot boarder around the edge of the cameo. Tip: Once you have piped your dots, using a damp paintbrush, lightly dab the tops of the dots to get rid of the point and smooth the top of the piping.

Step 9.
Leave to dry. You can also paint the piped border once dry using Rainbow Dusts metallic paints or dusts to make it look more like a brooch.

For more information about Laura and her cakes, visit: www.laurajancakedesign.co.uk



Vintage Verity



Laura Davis

Laura Jane Cake Design

"When designing my hot air balloon, I decided to stick with the vintage style to match my Fabergé egg cake from the previous Cake Masters Project. My inspiration for the cameo flowers came from vintage fabric flower bouquets and brooches. I felt more confident with my floral painting and brush embroidery so chose to make this the main focus of my hot air balloon."

Captain Sky

Little Matey Tutorial

Step 1.

To make the legs, roll 35g of flesh coloured Renshaw sugarpaste into a long sausage and fold it in half. Carefully insert a lolly stick into each half. Roll out 10g of Atlantic Blue sugarpaste into a rectangle shape and attach to the top of the legs for the shorts.

Step 2.

To make the shoes, model two small oval shapes and two tiny square pieces from 20g of chocolate Renshaw sugarpaste. Model two balls of white sugarpaste. To build up each shoe, place the white ball on top of one side of the oval and the square in front of it. Press the white ball with the shoe with a cone tool.

Step 3.

Model the body from 35g of white sugarpaste. Create a V at the top and insert a tiny cone of flesh coloured paste. Roll out two arms from 20g of sugarpaste, roll at the wrist and flatten the hand. Cut out a V to shape the thumb and emboss three lines for the fingers. Wrap a small piece of paste around the top of the arm for the sleeve. One of the arms needs to dry in an L shape. Attach to the body with a piece of cocktail stick and royal icing to secure.

Step 4.

Roll out 25g of red sugarpaste and cut into two rectangle shapes approx 5.5x4cm. Cut one down the centre for the front sections of the waistcoat and cut away a section for the arms. Keep the back one whole and attach to the body with a little glue.

Step 5.

Model 18g of flesh coloured sugarpaste into a ball for the head. Press down over the eye area slightly with the side of your finger and make the eye sockets with the large side of the bone modelling tool (PME). Roll two small balls of white sugarpaste for the eyes and place into the sockets using a little glue.

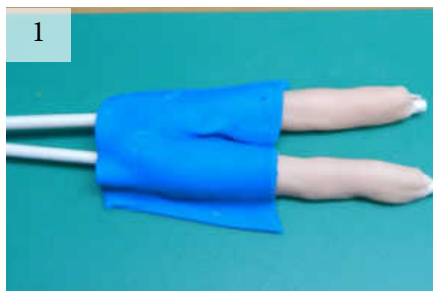
Step 6.

Finish the eyes using black sugarpaste. Roll two tiny balls and flatten them onto the eye for the pupils. Roll two tiny sausages and place over the eyes. Make and attach a little oval nose. Using the dresden tool, impress the shape for the mouth. Press a little red sugarpaste into the mouth and a tiny sausage of white for the teeth, trimming off any excess carefully.

Step 7.

For the bandana, cut a strip of blue sugarpaste and attach it around the head. Cut two thin triangles and attach at the back. Place a disc of black on top of the head and a strip under the bandana to represent hair. Make three tiny teardrop shapes from the black sugarpaste and attach to the top of the head. For the ears, roll two tiny balls of flesh coloured sugarpaste and press them onto the side of the head with a small ball tool.

For more information about Rose and her cakes, visit: www.rosemaecfieldcakecraft.com





Rose Macefield

Rose Macefield Cake Artist

"As I love carving cakes, I quite liked the idea of carving my balloon, so I started looking at suitable themes. After considering several, I decided on the pirate theme as not only is it a particular favourite of mine, but it's very popular with many people. As the design needed to be sculpted from a balloon shape whilst still looking like a balloon, the shape of the skull was a practical choice."

Aqua Marine

Barnacles Tutorial

Step 1.
Mix brown, white, black and tan sugarpaste into three lumps of fondant and randomly mix to make it textured, as in the image.

Step 2.
Roll out and measure the side of your basket (with an extra centimetre at the top to raise it). Cut out and attach to the side. Do this four times so all sides are covered. Texture it with a piece of crumpled foil.

Step 3.
Roll a small ball of white paste into a cone and poke a hole into the top with your dresden tool or Sugar Shaper.

Step 4.
Widen the centre with your tool at the tip, keeping the base wider.

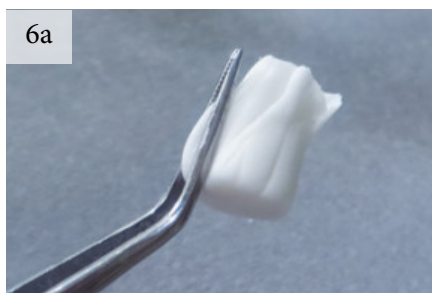
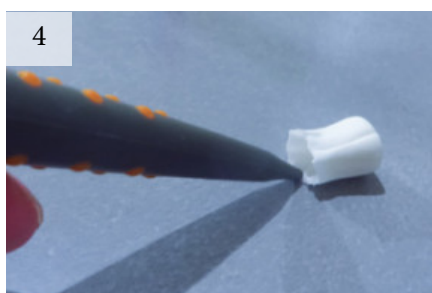
Step 5.
Using a small ball tool or Sugar Shaper, thin out tips of the barnacle.

Steps 6a & b.
Using fine tweezers, pinch all the way around randomly to form grooves to create barnacle ridges. You will need to make quite a lot of them and all different sizes.

Step 7.
I have made pre-prepared sugar shells from my own mould and randomly stuck them to the sides of the basket using royal icing. Colour them with dusts mixed with vodka - I've used Rainbow Dusts in Mustard, Black, Red, Green, Salmon and Brown. Keep the colour thin and watery, then pipe royal icing to stick the barnacles to each other randomly over the shells as shown.

Step 8.
Here are the barnacles all coloured, keeping it random all over. I mixed some colours with vodka to create different tones. I added Rice Krispies Treats in areas where there were gaps.

For more information about Calli and her cakes, visit: [Facebook.com/callicious](https://www.facebook.com/callicious)
Photo Credit: The Sitting Room Photography Studio





Calli Hopper
Callicious Cakes

"I love the sea. It brings peace to my soul, and my eyes soak up its silent, mysterious vibrancy. This great project presented a great opportunity to create this theme. I enjoyed blending in the colours of the deep and utilising a few fascinating creatures that dwell there. I chose grace, as in seahorses, wisdom and acceptance, as in turtles, and design and colour, as in some of the fish that dwell in the corals."

Shaadi Mubarak

Royal Icing Filigree Detailing Tutorial

Step 1.
Draw out the design to scale. I took inspiration from Indian furniture designs and henna tattoos from the internet.

Step 2.
Place the design sheet inside a clear smooth plastic folder and lightly smear Trex (vegetable fat) over the design portions.

Make a small icing bag from parchment paper and cut a very small hole. I have very hot hands so I break down the royal icing mix very fast, therefore I only use small amounts of royal icing at a time. Plus, intricate designs are easier when using a small icing bag.

Renshaw ready-to-use Royal Icing has become a firm favourite of mine very quickly, as I only ever need small amounts. The fact it is ready mixed and I can just pop open the tub and beat up what I need with a fork is amazing. I find I now add RI elements to my cakes far more than previously.

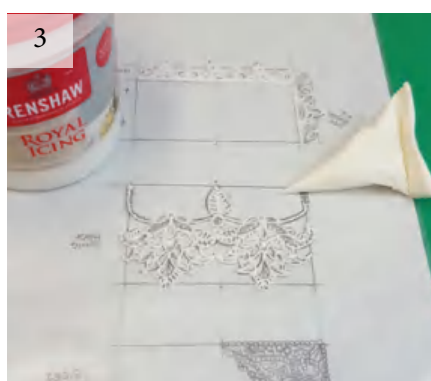
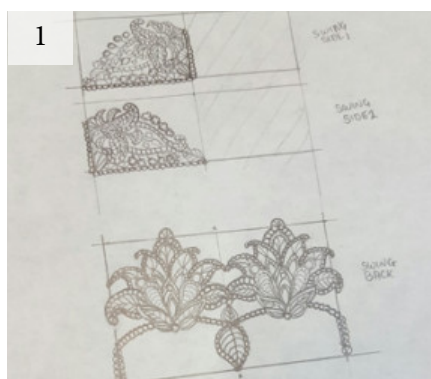
Step 3.
Use a fine, damp paintbrush and a damp cocktail stick to correct any lines when royal icing. Remember to breathe as you work! I still get lightheaded sometimes, but if you smile when you pipe, it makes you breathe.

Step 4.
Next, remove the white design sheet to examine your work. I made two of everything due to potential breakages, and it takes me a while to get into my RI flow. At this stage, add all the little dots along the outer edges of the design, again, flattening the points with a damp paintbrush.

Step 5.
Leave the pieces to dry for 24 hours under a lamp; this gives them a slight sheen. Lift them from the plastic sheet and turn them over to dry out completely. After another six hours, pipe the whole design again onto the back of each piece to make it stronger.

Step 6.
Use red gum paste to create the swing base and back, then leave it to dry for 24 hours on each side. Attach double 24 gauge red wires to the base of the swing. Join the RI filigree back onto the red swing back. Once dry, add this to the swing structure - a nerve wracking moment! Attach the sides and the decorative base sections around the three bottom edges. The final touch is to pipe rows of dots to conceal any joins and to enhance the overall delicacy of the piece.

For more information about Jacqui and her cakes, visit: www.totallysugar.co.uk
Photo Credit: The Printing Tree Studio





Jacqui Kelly
Totally Sugar

"I am lucky enough to live in South London, surrounded by the most amazing sari and Indian jewellery shops, which are a constant source of inspiration. My balloon is titled Shaadi Mubarak which translates to wedding wishes. White horses and elephants are considered very lucky at weddings in Asian culture, as is the wedding swing. I love the fact that I can walk along my road and find a wedding party complete with real elephant on a regular basis."

Le Ballon Bleu

Wafer Paper Fabric Effect Tutorial

Step 1.
You need some wafer paper, a brush and Rainbow Dust metallic food paint.

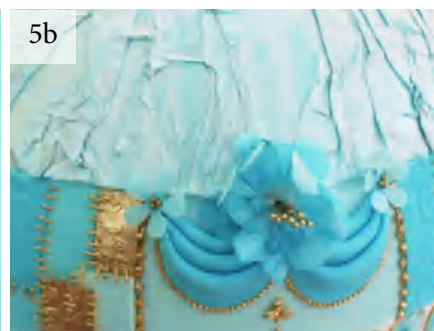
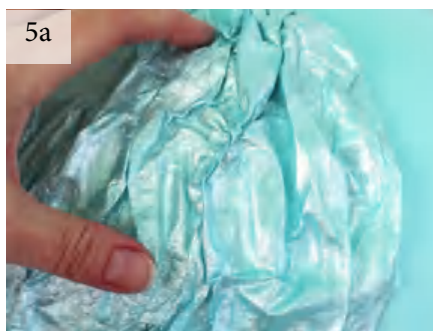
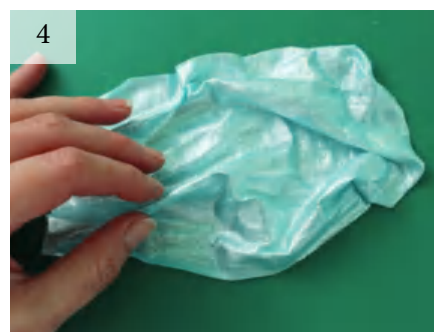
Step 2.
Paint the top (unmarked) side of the wafer paper sheet quite liberally with the paint.

Step 3.
Allow to sit for about 20 seconds so that the paint sinks into the paper and makes it soft and flexible. Repaint any areas that are still stiff.

Step 4.
Pick up the paper and scrunch as desired to create a fabric effect.

Steps 5a & 5b.
Glue the surface that you wish the paper to stick to and position, smoothing into place and adding more glue as necessary. NB: The paper will likely shrink as it dries, so overhang the area a little and cut with sharp scissors later. You can also allow to dry and cut shapes out of the paper later. Patch up any gaps that appear.

For more information about Sarah and her cakes, visit: www.thecupcakeoven.co.uk





Sarah Thomas
The Cupcake Oven

"My inspiration started with the Montgolfier brothers' balloon. Born into a family of paper manufacturers, they used paper and sackcloth to build their first hot air balloon. Their next was sky blue with golden flourishes – just my style! 'Le Ballon Bleu' is a nod of respect to the Montgolfiers, using the idea of paper in a balloon with wafer paper flowers and paper 'fabric'. The rest of the design detail includes my signature enamelling and ombré shades, as well as my seven year old son's idea that a balloon of stitched patches would be "epic".

Monkey Modelling Tutorial

Step 1.
Prepare the paste. I have used 80/20 flower paste and sugarpaste. Roll out a ball for the head, an oval for the body and four long sausages for the arms and legs.

Step 2.
Insert the 22 gauge wire into the oval and 24 gauge wires into the sausages.

Step 3.
Sit the body onto the polystyrene and bend the arms and legs at right angle. Insert the legs into the body.

Steps 4a & b.
Cut out a rectangle and place onto the body as shown. Cut a long strip, make it into a bow and stick it onto the middle of the body. Paint gold.

Step 5.
Sit the body into the final position.

Step 6.
Roll out four skin coloured balls and make the hands and feet as shown.

Step 7.
Attach the arms, hands and feet.

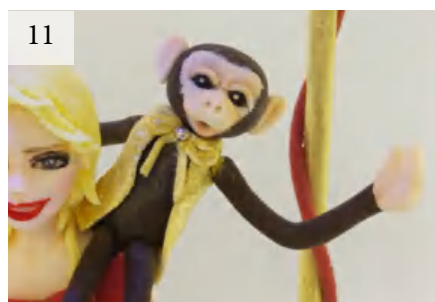
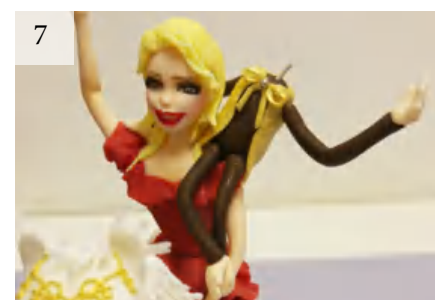
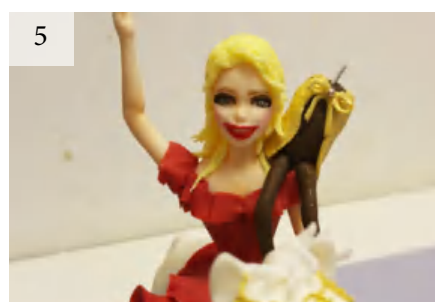
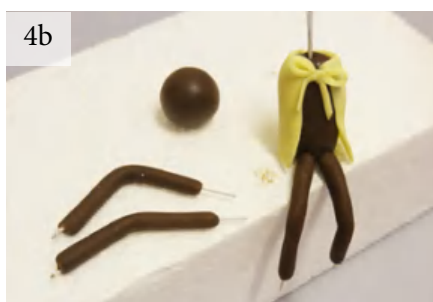
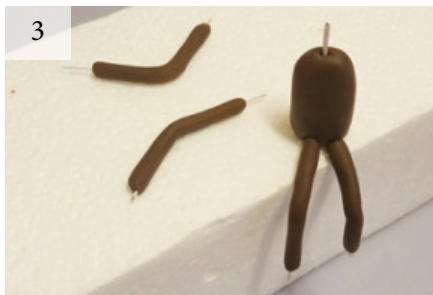
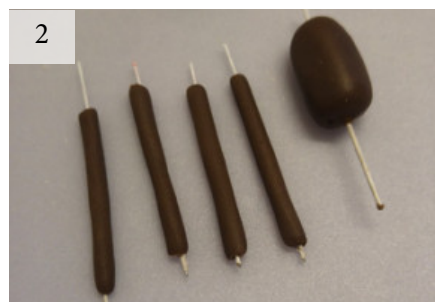
Step 8.
Cut out a flat triangle for the face and a 3D heart for the nose, both using skin coloured paste.

Step 9.
Place the flat triangle in the middle of the ball, and the nose a third of the way down the triangle. Use a ball tool to make the eyes, nose and mouth.

Step 10.
Using some black paste, roll out two tiny balls and place them onto the face. Roll out a tiny sausage and use it for the eyelids and lips.

Step 11.
Attach the head to the body and the monkey is finished.

For more information about Zee and her cakes, visit: www.zeechik.com





Zee Chik

Zee Chik Designs

"I was inspired by a poster, 'Jupiter the Balloon Horse', for the Barnum & Bailey circus. Jupiter, the ascending horse, stands on a platform attached to a hot air balloon and that became the theme of my air balloon."

Sky Garden

Sand Bag Tutorial

Step 1.
Take a piece of light brown fondant and roll into a ball.



Step 2.
Pinch the top to create a shape as shown.



Step 3.
Using the end of a paintbrush, create a hole to form the opening of the bag.



Step 4.
Using a dresden tool, mark a line around the top and creases around the bag as shown.



Step 5.
Roll a very thin rope of fondant and wrap around the neck of the bag.



Step 6.
Using a little brown and black petal dust, highlight the creases and top edge of the bag to create an aged effect. The sandbag is complete.



Step 7.
Roll a thin rope of fondant, fold in half, twist together as shown and apply to the balloon. Finally, using a little edible glue or royal icing, apply the sandbags to the sides of the basket.



For more information about Laura and her cakes, visit: www.lauraloukaidescakes.co.uk





Laura Loukaides

Laura Loukaides Cakes

"After researching antique jewellery, I found a lovely diamond encrusted mirror which was covered in tiny green leaves, pink flowers and pearls. The style was amazing and contained so many intricate details - the craftsmanship was truly incredible! I decided to combine the style of the mirror with a jewelled nature theme to create a secret garden hot air balloon."

Steampunk Skull Tutorial

Step 1.
Find a reference for making the skull in picture or model form, it helps when modelling to have a good reference. Take a golf ball sized piece of modelling chocolate and shape it into a tapered oval.

Step 2.
Mark out the cheek bones, jaw and eye sockets using a small and medium CelPin and a ball tool. The eye sockets should be in the middle of the head.

Step 3.
Mark out the nose cavity using a small ball tool or similar tool.

Step 4.
Define the brow by pushing the paste towards the eye sockets using a ball tool. Further shape the eye sockets using the ball tool so they have some character and expression. Smooth out using your finger dampened with water if the paste does not blend with the heat of your hand.

Step 5.
Define the jaw by pinching the paste in under the cheekbones.

Step 6.
Use a craft knife to cut a line for where the teeth meet.

Step 7.
Use the veining end of a dresden tool, a scribe and a mini palette knife or similar tools to shape out and define the teeth. Remove any ridges between the nose and jaw if present, this is flat in a skull.
The beauty of modelling chocolate is that you can add or take paste away and blend the seams until you are happy with the overall shape.

Step 8.
Add some ridges above and below the teeth on the jaw and some cracks on the skull. For a steampunk theme, embellish it with mini cogs (use part of a small cog mould), coils, eye goggles or a monocle; use your imagination or have a look at steampunk skulls on the internet for inspiration.

Step 9.
Let down some Renshaw ready to use royal icing with a couple of drops of water and add to a piping bag containing a PME no.3 piping tip. Stick the skull to an oval plaque using a little royal icing then pipe four dots (rivets) around the skull.

Step 10.
When the skull is dry, paint using confectioners glaze mixed with Rainbow Dust colours. It is always a good idea to test the colour on a spare piece of rolled out paste before committing it to your project. The colour is built up in layers: Milk Chocolate all over followed by Mocha Shimmer on the plaque only. Mix 50:50 metallic light silver: pearl white and using a flat sided paintbrush on its flat side, brush over the skull so the paint does not go into the crevices, giving an antique look. Apply the same colour to the rivets.

Wash the brushes immediately with glaze cleaner, massage in neat washing up liquid and wash off.

For more information about Natasha and her cakes, visit: www.cakeium.com





Natasha Shomali

Cakeium

"I got into everything steampunk after working on the ShugaRush mechanical bakery for Cake International in November 2015, so what else could I make but a steampunk themed balloon! Some of the design elements from Montgolfier's balloon also inspired the design layout and vintage feel. The balloon has been decorated with moulds, swags, piping a hand sculpted skull and followed by painting and dusting."

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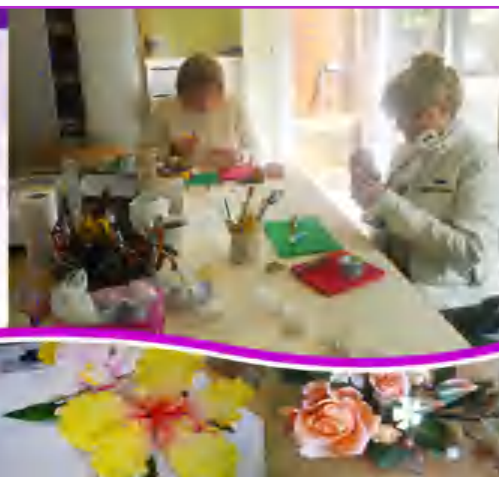
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Monster Cake Tutorial

By Samantha Potter,
Cakes By Samantha



Sam gave up teaching high school kids in England to run her own Cake Decorating school in Athens, Greece. She also runs a successful business selling all the necessary tools, equipment and her own brand of sugarpaste, which is famous throughout Greece. Sam specialises in cute children's cakes and sculpted realistic looking 3D cakes. She is often featured on TV and in magazines in Greece and has been asked to make cakes for many Greek celebrities.



Difficulty Rating

Equipment Required

- 4 layers of 6" chilled cake, each an inch deep
- 6" hemisphere chilled cake, split in half
- 600g ganache (ratio 2:1 chocolate to cream)
- 500g buttercream
- 800g black, 200g white, 200g orange, 10g pink, 1.2kg yellow sugarpaste
- CMC/Tylo powder
- Shortening
- 4 dowels
- 4 skewers
- Secateurs
- 7" thin cake card
- 6" double thick cake board
- 2 6.5cm diameter polystyrene balls
- 16cm polystyrene hemisphere
- 30cm plywood base 1cm thick, with holes drilled 6cm apart slightly bigger than your threaded rod
- 16cm circle of plywood 1cm thick, with holes drilled 6cm apart to match the base board
- 2 threaded rods 17cm long
- 8 nuts and washers, to fit your threaded rods
- 2 spanners
- Approx 12 adhesive rubber furniture feet
- 18x18cm square foam core board 1cm thick
- Large and small rolling pins
- Sharp kitchen knife and craft knife
- Small paintbrush
- 1cm, 2cm, 3.5cm, 12.5cm round cutters
- Silicone hot glue gun
- Turntable and perspex work board
- Palette knife
- Bellissimo smoother
- Tall side scraper
- Sugar shapers
- Flower foam pad
- Edible pen
- Edible glue
- Airbrush
- Culpitt peach airbrush colour
- Black ribbon and non-toxic glue stick



Steps 1-6 should be completed the day before to allow for drying time.

Step 1.

Use adhesive rubber furniture feet to raise your board to double the height of your screw nuts.

Step 2.

Cover your wooden base with black sugarpaste.

Step 3.

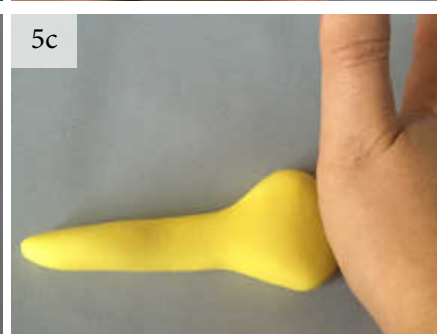
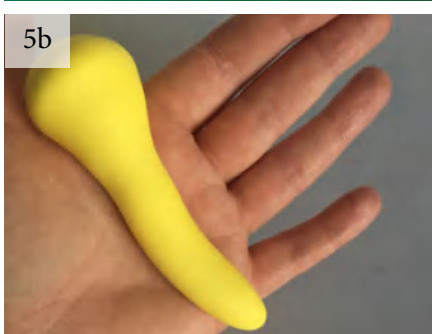
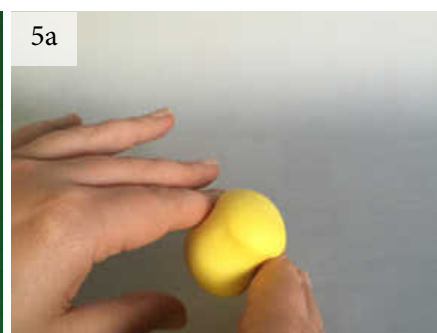
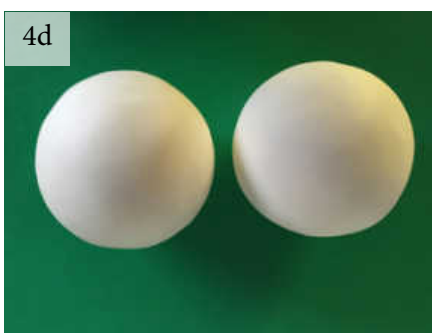
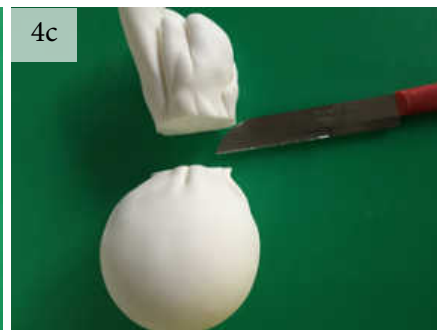
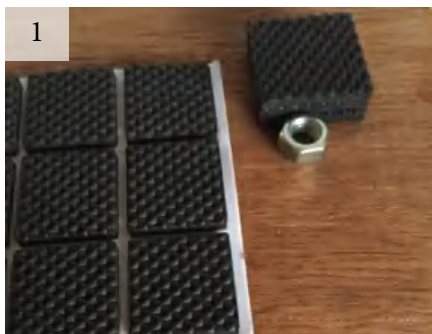
Use a 2cm cutter to reveal the two holes in the base.

Steps 4a-d.

Cover the small polystyrene balls in shortening to adhere the sugarpaste. Add 1tsp of CMC to 200g of white sugarpaste, roll out to about 3mm thick and cover each ball. Open and smooth out the pleats with the palm of your hand. Gather the excess at the back and cut off with a sharp knife. Roll the ball between the palms of your hands to smooth out the seams at the back. Don't worry if they are not completely blended away as they will be covered later.

Steps 5a-f.

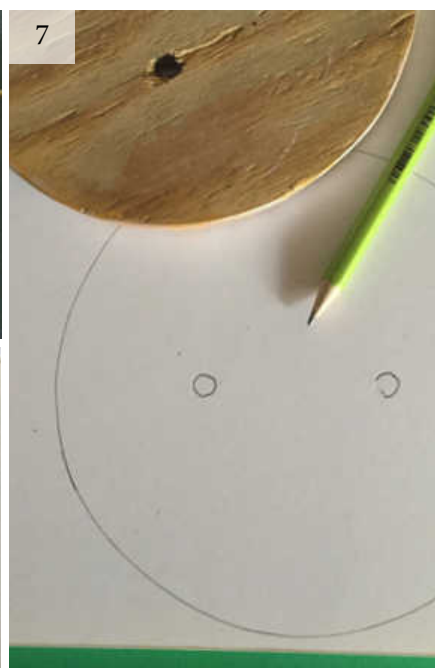
Add ¼ tsp of CMC to 50g of yellow sugarpaste and roll into a ball. Roll between your index fingers to make a groove halfway up. Roll one end between your palms to create the arm and smooth and flatten the other end to create the hand. Cut out three triangles to form the fingers and use your fingers to round them off. Cut an angled wedge from the narrow end so that when inserted into the body, it will sit flush. Use a sugar shaper to clean up any rough edges.





Steps 6a & b.

Place a skewer on top of the hand to calculate how deep the skewer should go and make a mark with an edible marker. Insert the skewer and gently push and twist until it reaches the required depth. Make the second hand and leave to dry with the eyeballs on a flower pad overnight.

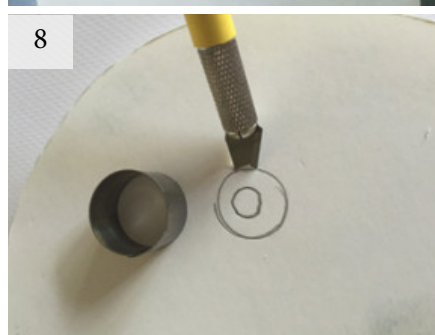


Step 7.

Use the round wooden board as a template to make a disc from the foam core board the same size. Mark the two holes. Use a craft knife to cut around the perimeter.

Step 8.

Use the 2cm circle cutter to mark a larger circle around where the holes were marked. Cut out the two circles using your craft knife at an angle to cut out a cone shape.



Step 9.

The nut will be too large for the hole so firmly push it inside until it fits snugly and is flush with the surface.

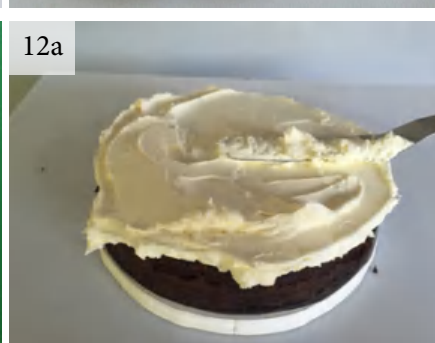


Step 10.

Use the wooden disc as a template again, this time to cut out a disc of the same size from the cake card.

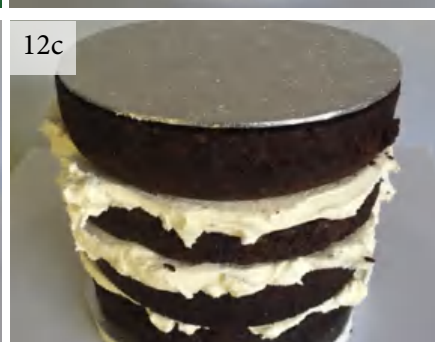
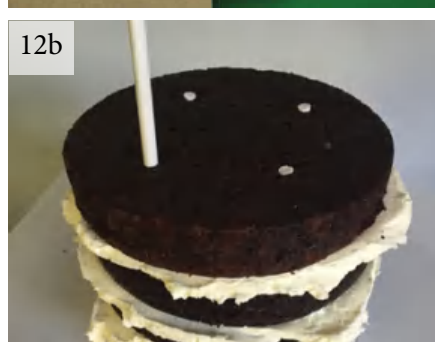
Step 11.

Turn your foam core over so the holes are at the bottom and use the hot glue gun to glue the cake card to the foam core.



Steps 12a-c.

Place alternated layers of cake and filling onto the cake card/foam core combo until four layers high. Make sure your cake is level and insert four cake dowels, using secateurs to cut them to the required height. Add a thin layer of ganache and place the 15cm cake disc on top.



Step 12d.

Split your hemisphere cake into two layers, fill and place on top.



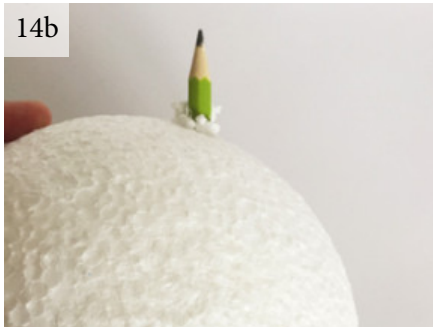
Steps 13a & b.

Scrape off the excess buttercream and ganache your cake. Use a tall side scraper to smooth the sides. For the top, bend your flexi smoother in your hand to match the curve of the hemisphere, turn your turntable and scrape away the excess ganache. Fill any holes with ganache and scrape again. Repeat until completely smooth.



Steps 14a-d.

Place the wooden disk against the polystyrene hemisphere and use a pencil to mark the placement of the holes. Push the pencil all the way through. Assemble the wooden disc as in the photo, using washers between the wood and nuts, and tighten well using the spanners. Put hot glue on the wood and press the dummy hemisphere into place.



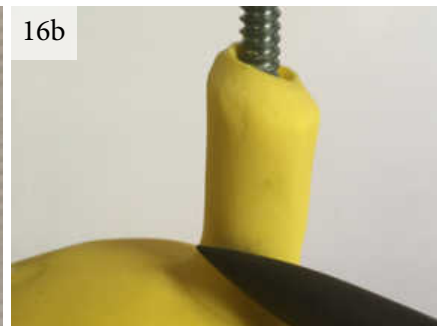
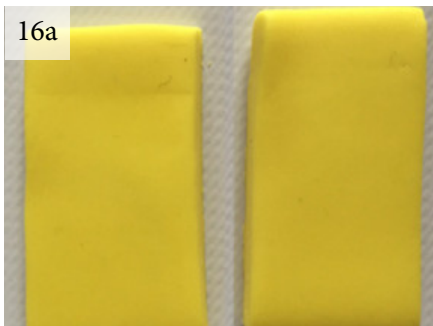
Step 15.

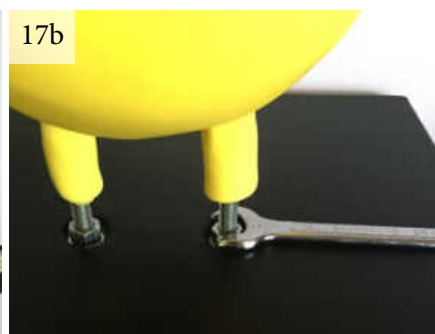
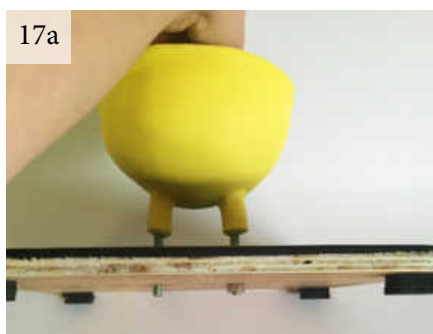
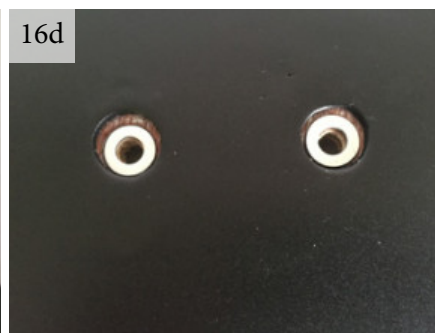
Cover the dummy hemisphere in shortening and cover with sugarpaste by lifting it with your hands and lowering it over the threaded rods onto the dummy. Smooth with your palms and cut off the excess.



Steps 16a-d.

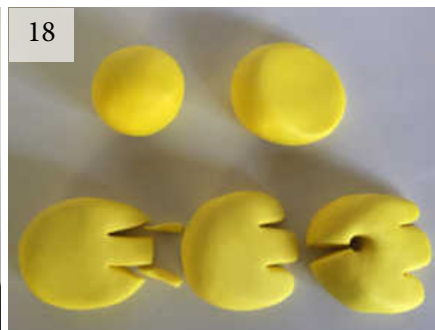
Add a little CMC to some yellow sugarpaste and make two rectangles about 6x3cm. Brush with a little edible glue and wrap around the top of the legs. Use a sugar shaper to blend in the seams. Add the screw nuts to the rods about 2-3cm from the end. Place your washers over the holes in your base board.





Steps 17a-c.

Put the ends of the threaded rods into the base board and add a washer and nut underneath. With one spanner, hold the nut underneath and carefully tighten the nut on top with another. Repeat for the second leg. You should now have a stable base for your cake.

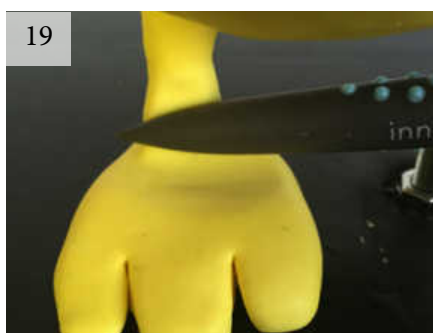


Step 18.

Add some CMC to 45g of yellow sugarpaste and roll into a ball. Press and smooth down with your palm on one side. Cut out two triangles to form toes. Round off any edges with your fingers. Make a hole in the foot and make a cut as in the photo.

Step 19.

Place each foot around the threaded rod and use a sugar shaper to blend all seams.



Step 20.

Cover the cake with the remaining yellow sugarpaste. I roll mine approximately 4mm thick. Use the rough side of a Bellissimo smoother to rub out any imperfections.



Steps 21a & b.

Put hot glue on the wooden disc, not too close to the edge, and plenty over the nuts. Place your cake on top making sure you align the holes in the foam core with the nuts. Use a craft knife to cut out the mouth and reserve the piece you cut out. Run your finger around the edge of the hole to clean up any rough edges.

Step 22.
Wrap the legs and base board well with cling film. Airbrush from his mouth down with a peach colour. Apply more at the bottom and less as you move up to achieve an ombre effect.

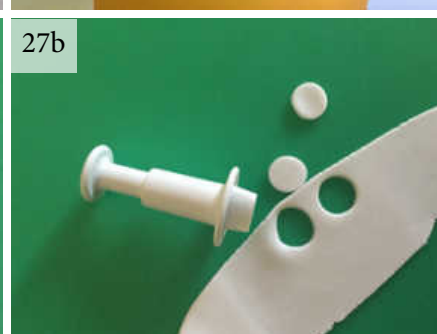
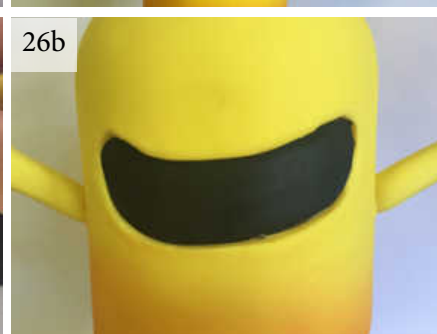
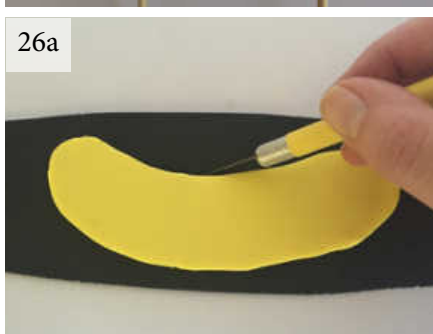
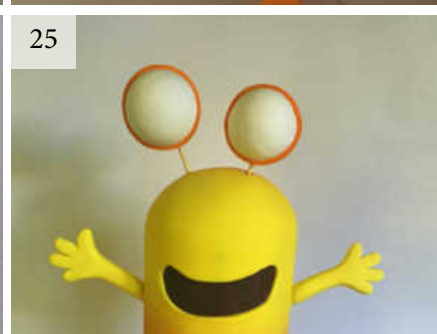
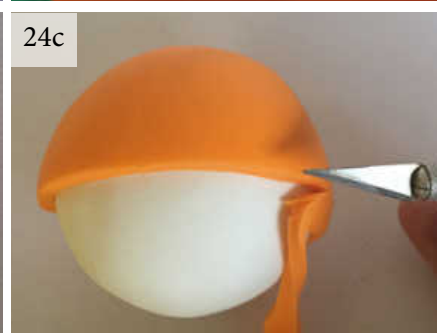
Step 23.
Push his hands into place.

Steps 24a-d.
Roll out some sugarpaste to 3mm thick and cut a large circle with a 12.5cm cutter. Stick over the back of the eyeballs to hide any messy seams. Use a craft knife to neaten the edges. Insert thick skewers deep into the eyeballs.

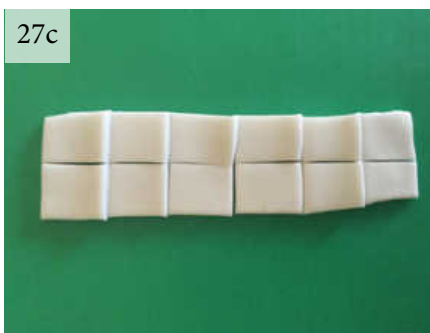
Step 25.
Insert into the top of the cake, one further forward than the other and one lower than the other. You should hit the cake disc so work out how much of the skewer needs to be trimmed, pull back out, cut with the secateurs and re-insert.

Steps 26a & b.
Add some CMC to the black sugarpaste and roll out thinly. Retrieve the piece of the mouth you previously cut out and use it as a template to cut an identical piece of black. Stick into place using edible glue.

Steps 27a-e.
For the eyes: From the black sugarpaste, also cut out two circles using a 3.5cm cutter. Stick onto the eyeball using shortening rather than glue. This way, if need be, you can reposition without leaving black marks behind. Add CMC to some white sugarpaste, roll out thinly and cut two 1cm circles. Stick into place on top of the black circles.

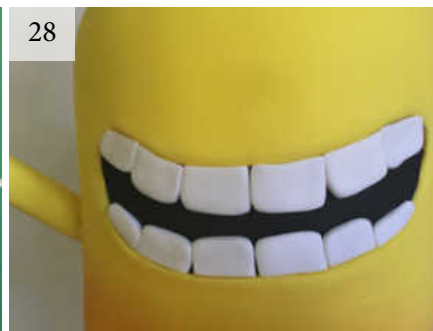


For the Teeth: Add CMC to some white sugarpaste and roll out a long rectangle approximately 3cm x the width of his mouth. Cut along the length of the rectangle to divide the upper and lower teeth. Cut in the middle and then each half into three unequal pieces so that his middle teeth are slightly larger. Use your fingers to round the edges of the teeth. If needed, trim his bottom teeth a little shorter so they can fit.



Step 28.

Glue the top row into place first and then the bottom row. The teeth in the corners may need further trimming to fit properly.



Step 29.

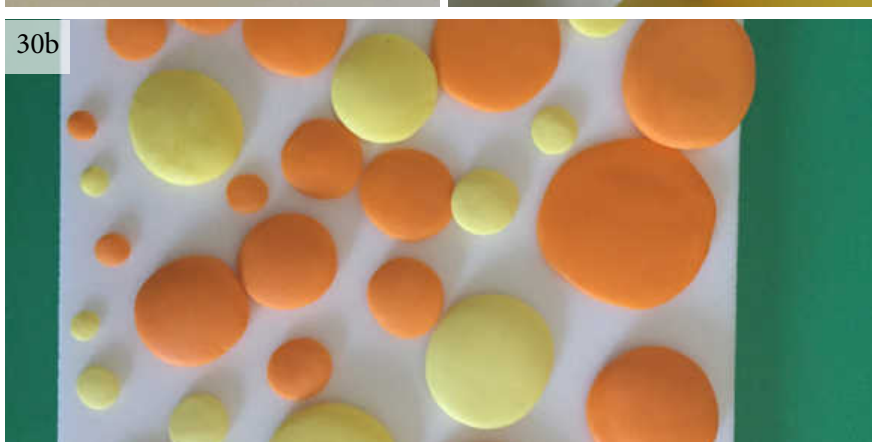
Add a little CMC to 10g of pink sugarpaste and roll into a long teardrop shape. Flatten and make a line using a knife. Shape as in the photo and glue into place.



Steps 30a & b.

Add CMC to some orange sugarpaste and cut into a rectangle the length of the exposed skewer that holds up the eye. Brush on some edible glue and wrap around the skewer. Blend the seam at the back with a sugar shaper. Pull the eye out a little if you need space to work and then push back in when finished.

Roll out different sized balls of yellow and orange sugarpaste with a little CMC added. Use your palm to flatten and smooth them out to look like pebbles. Glue them onto your cake to hide the big join around his waist. I also glued some tiny pebbles on the backs of his legs and feet to hide some unsightly seams and add some cuteness! Use the non-toxic glue stick and ribbon around the edge of your base board.



For more information about Samantha and her cakes, visit: www.partycakes.gr





Smash Cakes

Here at Cake Masters Magazine, we love the Smash Cakes trend! Making an additional small cake for a baby's first birthday, and letting them dig into it (literally) provides some brilliant cake-y fun and a wonderful photo opportunity. We spoke to Anna Hurley, of Blissfully Sweet Creations, to find out more about the trend and to get her top tips for making smash cakes.

Tell us about you and your background

My name is Anna, I am a wife to an amazing husband and we have two great kids together - a six year old daughter and three year old son. I was born in Poland and moved to Canada with my family when I was six. Aside from being a busy mum and cake maker, I also work full time as a clerk at the hospital. I have always been a very artsy person, and got hooked on cake decorating after attempting to use fondant on my daughter's second birthday cake. That cake was a bit of a mess but I was determined to learn more about fondant and how to work with it.

How long have you been making cakes professionally?

I started making cakes for family and friends four years ago, and then in 2014, I took a step into doing artisan markets with my baked goods to start my cake business. In 2015, I met my photographer friend, Dawn, and started creating smash cakes for her sessions. I would love to just bake cakes professionally but found that with a busy work and family life, it wasn't something that was attainable at the time. Last year, I decided that I have way more fun caking when it's for family and friends, so I stick to making smash cakes for my friend's sessions and the odd cake here and there for family and friends. And of course, I go all out on my big cakes when it's for my two kids - they decide what they want and I make it for them in cake form.

What do you love about making smash cakes?

I love smash cakes because they always turn out super cute, they don't take too much time. Seeing the toddlers having so much fun digging right in and creating a mess is just awesome.

What are the five most important things to consider when making a smash cake?

The five most important things to consider when making a smash cake are...

1. Theme

Usually, the parents will have a theme for the session that also tends to correspond with what the little ones birthday party theme will be. Find out what the theme or colours the parents want are and create a smash cake design based off it.

2. Flavours

Keep it simple, the cake is going to get smashed and not really eaten by a crowd. I offer the simple flavours, vanilla and chocolate. There is no need for any filling, and only use fondant accents. A cake completely covered in fondant may be harder for the

little one to smash, and it won't have the same sensory feeling for them.

3. Cake Style

Most of my smash cakes are either a 6" round or 6" giant cupcake. I do the odd shaped cake but they tend to be very simple (ie: Dino egg and pineapple); carved cakes take too much time to just be smashed. I let the parents decide which style they like best and then decorate accordingly. I have probably created an equal amount of the two styles.

4. Colours

Keep the colours according to the theme of the smash, but the colours used on the cake have to flow together as well. And remember that rich colours like black, blue and red take a lot of food colouring to get right and can stain any clothing the child is wearing, and sometimes even the little one as well if they really get into

all that buttercream.

5. Have Fun

Smash cakes are all about having fun. Don't over think the cake, and don't overcrowd it with decorations. The more buttercream space for the little one to smash the better. Once they get a feel and taste of the cake, they love to start digging in.

How should a smash cake be priced?

I keep my smash cakes priced fairly low, it is after all going to be smashed to bits by a little one. And it's all about having fun. My 6" round smash cakes are \$25CAD (£13), giant cupcakes are \$35CAD (£17.50) (as I use chocolate to create the cupcake "liner"), and then any custom requests are considered within those two prices (ie: any full fondant figures for the tops, custom shapes etc).



Benton O'Hara

What are your most popular flavours?

I only offer vanilla and chocolate flavoured cakes with a vanilla buttercream for my smash cakes. I think vanilla has been my most popular but I have made quite a few chocolate as well.

What is the safest way to decorate a smash cake?

The safest way to decorate a smash cake would be to keep it to a buttercream frosting, as fondant can dry hard and be more difficult for the little one to smash. Try to avoid using any dowels or sticks on the cake. If I have to prop anything up, I first attempt to stick it on the cake without any support. If it's a decoration that requires a little support to stay standing up, I will try to use dry spaghetti noodles first. If I need to use a cake pop stick or dowels, I will always let my friend know so that once she has a photo of the whole cake and little one in the setup, she can remove the item before the little one digs in. Always make sure the little one doesn't have any allergies that require a specially baked cake.

What have been your most favourite baby smash cakes and why?

My favourite smash cakes have been...

1. Dino Egg

Because it was the first most unique smash cake that I had made.

2. Pineapple

Again, a unique shape and the colours were so vibrant. I also loved adding the chocolate "leaves" to the top.

3. White Rosettes and Pink Butterflies Giant Cupcake

This one just turned out so perfectly and it has always just stood out as my favourite giant cupcake that I made. It's so simple, yet so elegant.

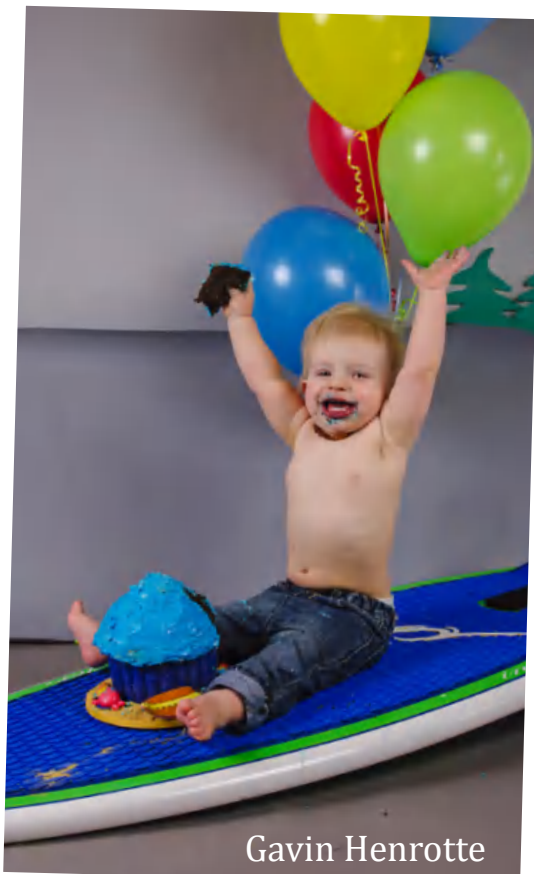
4. Surfing Giant Cupcake

This was my most recent, made during the time I was filling out this interview! This one just looked so super cute, and the little crab on the top was over the top cuteness.

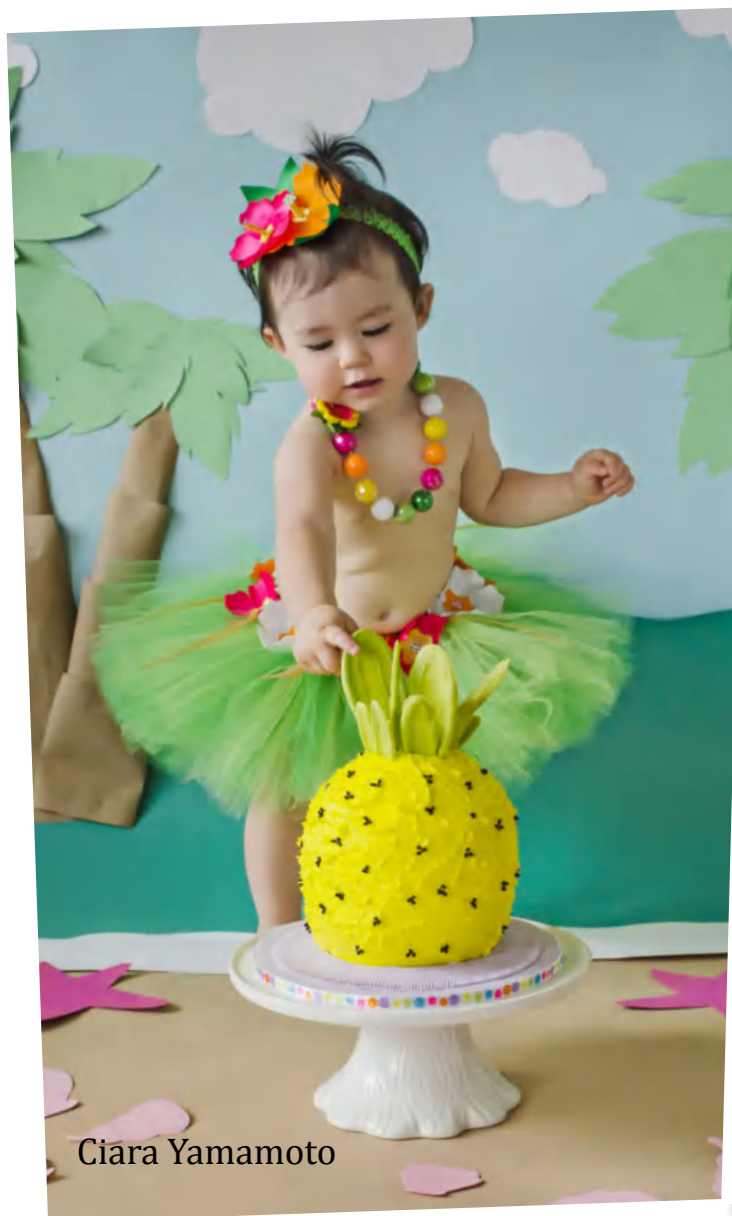
For more information about Anna and her smash cakes, visit:

Facebook.com/blissfullysweetcreations

Photography credit: Dawn O'Hara Photography



Gavin Henrotte



Ciara Yamamoto



Noroa Fajenski



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Teddy Bear Smash Cake Tutorial

By Alice Davies, Karen Davies Sugarcraft



Multi award winning cake decorator, Alice Davies, teaches and designs moulds for Karen Davies Sugarcraft Ltd. Alice has a background in Fine Art and also studied makeup and prosthetics before starting cake decorating in 2013. Here, she shows you how to make a teddy bear smash cake - the latest trend for children's first birthdays, featuring her little nephew Jack!



Difficulty Rating

Equipment Required

- 2 x 8" round, deep cakes
- 6" round ball shaped cake
- 4 x 1kg packets of Karen Davies Vanilla Sugarpaste
- Flower paste
- 750g vanilla buttercream
- 500g chocolate buttercream
- Cake Frame Starter Kit – the pieces you will need are 2 x long foundation rod, 2 x small rod, 1 x medium rod, 1 x collar, 1 x lock nut, 10" base board and a 4" base board
- Food colouring; Blue, Lilac, Grey, Turquoise, Black, Brown and Cream
- Rainbow Dust White powder colour
- Edible Glue
- Trex
- Isopropyl alcohol
- Cornflour
- Ball tool
- Cutting wheel
- Small paintbrush
- JEM Large Open Star piping nozzle
- JEM No. 233 Grass piping nozzle

- Piping bag
- Palette knife
- Rolling pin
- Smoother
- Carving knife
- 16" cake board

- Karen Davies Sugarcraft Large Bow Mould
- Patchwork Cutters Large Alphabet and Numbers



Steps 1a & b.

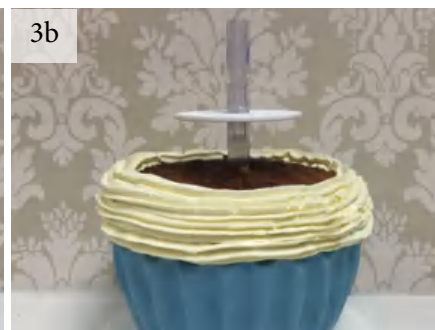
Secure two long foundation rods into your 10" base board using a lock nut. Cut each of your 8" round sponge cakes into two halves. Carefully position three of your halves on to the cake frame. Using a sharp knife, carefully carve your tiers to create the shape for the giant cupcake base. Remove your tiers from the frame and then place back on one by one, securing each with a filling of your choice.

**Steps 2a & b.**

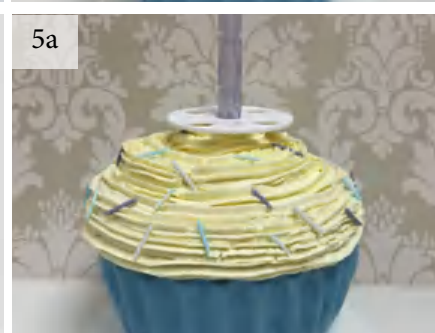
Crumb coat your tiers with a light layer of vanilla buttercream. Colour two packets of Karen Davies Sugarpaste blue and cover your cakes, trimming away any excess at the base with a palette knife. Gently rub a light layer of Trex around the sides of your cake and use your thumbs to carefully shape the indents of the 'cupcake case'. Use your thumb and forefinger to gently pinch the top edges to create a frilled effect.

**Steps 3a & b.**

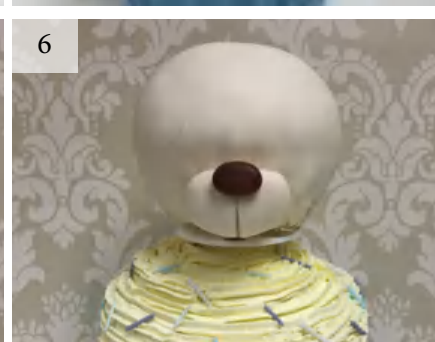
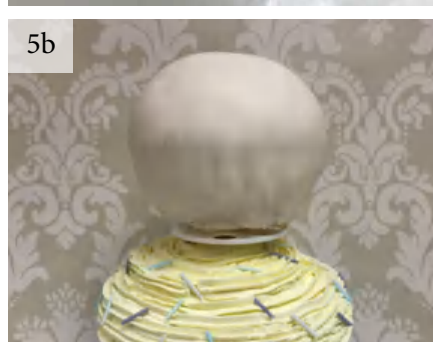
Place the remaining layer of sponge cake on top. Fill a piping bag with vanilla buttercream and using the large open star nozzle, pipe your way around the top layer of cake starting from the back. You will have to keep refilling your bag as you run out of buttercream.

**Step 4.**

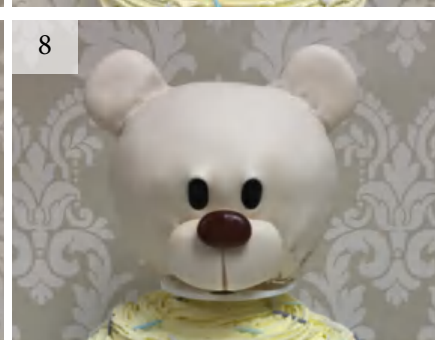
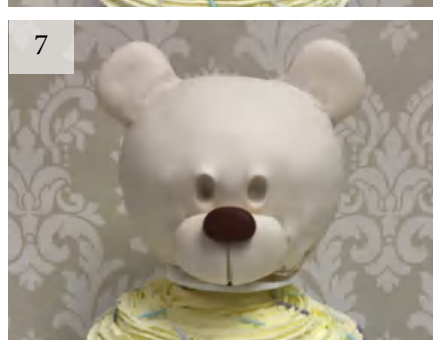
Colour small pieces of sugarpaste lilac, grey, blue and turquoise. Roll eight equal sized, thin sausages of each. Place around the top of your cupcake for sprinkles.

**Steps 5a & b.**

Attach the 4" round platform of your cake frame using the collar and remaining rods. Colour your remaining sugarpaste pale brown using a small amount of both the cream and brown food colouring. Fill, crumb coat and cover your two halves of the spherical sponge cake. Carefully position your cake onto the Cake Frame.

**Step 6.**

Roll a smooth oval shape for the bear's muzzle. Flatten slightly using the palm of your hand before attaching using edible glue. Use a cutting wheel to mark a line up the centre of the muzzle. Colour some sugarpaste dark brown and roll a small oval shape for the nose. Slightly flatten and attach.

**Step 7.**

Use your ball tool to create two eye sockets. Roll two equal balls of sugarpaste for ears, lightly flatten them and cut off the bottom edge to create a straight edge. Attach to either side of the head with edible glue.

Step 8.

Colour some sugarpaste black, roll two small ovals and push into the eye sockets.

Step 9.

Fill a piping bag with chocolate buttercream using the JEM grass nozzle. Pipe fur around the head. Start from the bottom and work your way up. Begin to squeeze your piping bag once you've placed it on the surface, pull away still squeezing and then stop when you want to release the fur.

Steps 10a & b.

Roll two equal sized sausages of paste for arms, slightly bend and attach to either side of the cupcake. Lightly dust the Large Bow Mould with cornflour, tap out any excess before pressing some of your leftover blue paste into the mould. Turn the mould over and release. Attach under the teddy bear's head.

Step 11.

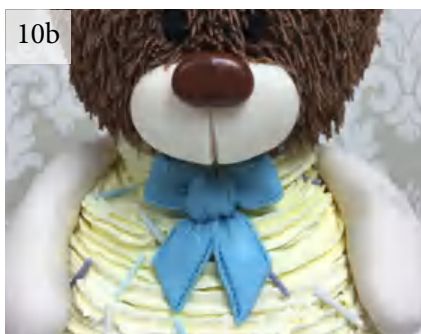
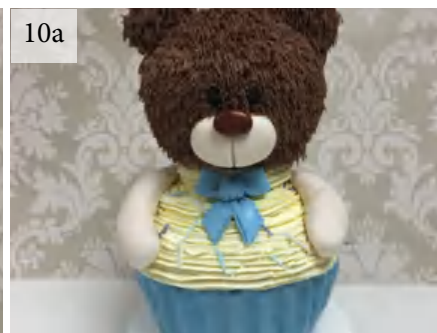
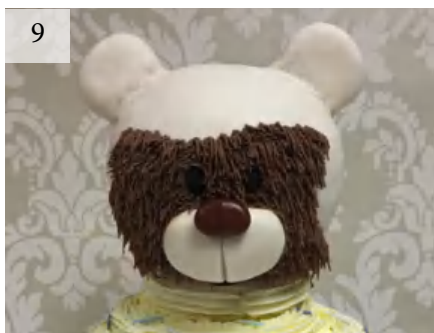
Roll two large balls of paste for his feet. Slightly flatten them with the palm of your hand and attach to either side of the base of the cupcake. Use your chocolate buttercream to pipe fur on both the arms and feet.

Step 12.

Colour some flower paste pale grey, roll it out thinly and use your Large Alphabet and Numbers cutters to cut out the name and the age of the child. Allow to dry before attaching.

Step 13.

Finish by mixing white powder colour with a small amount of isopropyl and paint a highlight on the nose and two in each eye.



Step back and watch your little one enjoy and destroy! As it is destructed, be sure to keep an eye on the cake at all times and remove any parts of the frame as they are uncovered to prevent any accidents.

NOTE:

Please remember safety when creating a smash cake. Think about fondant icing going hard, spiky shaped decorations or dowels and toothpicks. This cake includes the use of Cake Frame, which includes plastic parts.

For more information, visit:
www.karendaviescakes.co.uk



Karen Davies
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Step 2

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Step 3

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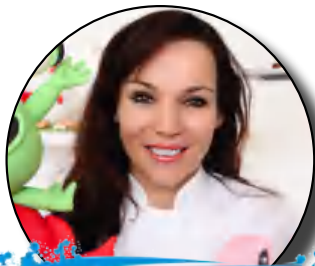
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Eleveneses

Advice ~ Competitions ~ Cake Hacks ~ Reviews



Verusca Walker

Verusca is a Brazilian born artist who has been living in Australia since 1999.

With a background in Fine Art and Bakery, Verusca loves to mix mediums to create cakes that defy gravity. She is well known for her colourful, sparkly cakes and for 3D cakes that appear very life-like. Verusca travels all over the world teaching, in her very unique way, the art of cake decorating and cake structures. You can find lots of recipes, tips and tutorials on her YouTube channel.

Balancing Structures

Q: When you're creating a structure, how do you weight the board so it stays balanced?

A: For structured cakes, the board is incredibly important. It must be wood. I always use 9mm thick MDF (or two Masonite cake decorating boards). This will give you the perfect thickness for drilling and screwing, and it will be strong enough to support the weight of the cake. If the cake is stacked in an upright position, you must make sure you balance out the weight of the cake. I try to always have a cake board that is at least 10cm bigger than the cake to distribute the weight.

Carving Sponge

Q: How do you deal with orders where they ask for a sculpted cake with a light sponge?

A: For sculpted cakes, I always use chocolate mud cake. I need a dense and moist cake to

work with. It cuts my work and time in half. If a client asks me for a light sponge, I offer it as a side cake.

Portion Puzzle

Q: How do you work out portions for carved cakes?

A: Using a cake serving guide is excellent to calculate portions, just remember to reduce it – usually by 20% (depending on the amount of carving). I also always use blueprints or measurements based on real objects for cakes. I take as many photos as I need (front, back, side, top view), then I take it to a printer to reduce it into proportion. Having these prints in hand means it is always easy to work out the size of cake you will need and, therefore, how many portions it will be.

Crumb Coat

Q: Do you ganache or buttercream for your crumb coat? And why?

A: This depends on flavour. If it is a white cake, I may use my cream shortening. If it is dark chocolate mudcake, I will use ganache. Australia is very hot and humid, so I really prefer to use ganache with a high ratio of 3:1 for dark chocolate or 4:1 for white ganache.

RKT Modelling

Q: I've not used Rice Krispies Treats (RKT) before; what's the best ratio of RKT to marshmallows?

A: My ratio is always half marshmallow/half RKT.

Ask the Expert

Cake Conundrums and Decorating Dilemmas!

Copyright Characters

Q: What do you do when clients ask for cakes where there are copyright issues?

A: In Australia, this is a big issue. Big companies pay good money to have licenses and the right to reproduce and sell copyright characters. So if you don't have a license, you are not allowed to reproduce copyright products. I try to avoid making anything that is copyrighted and if I do, I always ask for permission, like for my 3D KitchenAid Cake. I contacted KitchenAid and signed a contract so that I can teach how to make the cake and use the brand name.

Realistic Decorating

Q: I struggle to make my cakes look real, they're cartoony; do you have any tips?

A: Like I said before, take as many photos you need. Keep the printed image close and use it as a guide to get a realistic piece. I even use my templates as a 3D guideline.

Hot Hands

Q: I have hot hands so modelling chocolate just melts, what should I do?

A: Ahhhh - warm hand, warm heart... I have plenty of students with this problem. You just have to learn to work quickly and cool your hands in cold water when possible.

Transportation

Q: What is the best way to transport a carved cake that has lots of supports in it?

A: The best way is in the boot of your car with a non-slip mat underneath.



Wordsearch!

N A P R O N Z M F E Y E U C X
 D C O P O J A I R B R U S H Q
 F G D B A G C F D I W G I W G
 O C B B X L J A C G A M W M S
 N I A F F K E F H B K X R G S
 R P L A Z K F T G H U R C D L
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 I A P V X K B S Y S J E C N R
 Y R R E L N L C R F N M C K T

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Decorate with Kids

Easy ways to decorate cakes with the help of little fingers



Line out pots of different types of sprinkles; kids can dip frosted cupcakes in to decorate the tops.



Use pre-coloured sugarpaste and small plastic cutters for kids to cut out simple shapes as decorations.

Use a selection of sweets, marshmallows and chocolates for decoration.



Let them mould their own shapes with Rice Krispies Treats.



Edible pens are great to simply decorate with drawings and colouring in.



Use bought squeeze bottles for royal icing to decorate cookies as a mess saver!

Make cake pops with some extra help – kids will love scrunching up balls of cake crumbs and buttercream, then later dipping the cake pops in candy melts.



Book & Tutorial Reviews

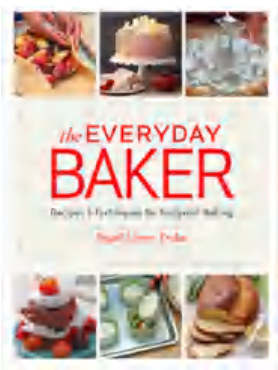
**Love, Aimee x
Aimee Twigger**
£14.99
Murdoch Books

A collection of 50 creative recipes brought straight from Aimee's baking blog, twiggstudios, this book is full of sweet treats and great baked gift ideas. All home-crafted and photographed by Aimee herself, the recipes are split into the categories of cupcakes, teatime treats, cookies and confectionery, and party treats. We like that Aimee offers some step-by-step image guides to basic decorating ideas, such as creating edible rose cake pops with sugarpaste and piping candy striped meringues. It features some lovely recipes for the beginner baker looking to try something new.



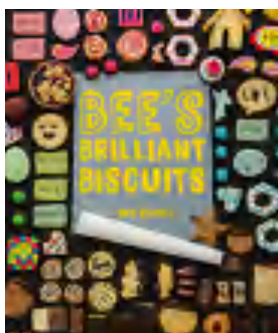
The Everyday Baker
Abigail Johnson Dodge
£30/\$40
Taunton

At over 600 pages long, this book is a thorough guide to baking. As Abigail's tenth recipe book, she expresses how this one shares her baking life with the reader with the aim to demystify baking and empower the reader to create with the same knowledge as a professional. Each recipe is incredibly detailed but with an achievable method. To demonstrate essential techniques, there are additional step-by-step image guides to break down certain skills so they are easy to learn. The book covers all aspects of baking, from cakes and cookies to breads and pastry – it's truly comprehensive.



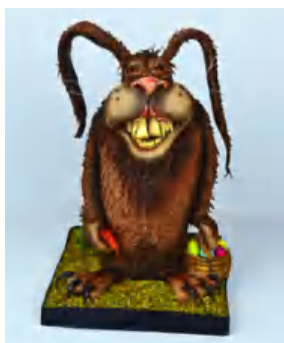
Bee's Brilliant Biscuits
Bee Berrie
£12.99
Pavillion

This bright, fun book is filled with brilliant ideas and biscuit baking knowledge. Bee Berrie is somewhat of a biscuit expert; her Jammy Dodgers are award winning, her cookies are stocked by Selfridges and Harrods, and she regularly contributes to Jamie Oliver.com. Opening the book with her Biscuity Commandments and information about being creative with flavours, this is a great companion for anyone who wants to learn or improve the art of biscuit baking. There's over 80 recipes included, with something to suit every occasion and everyone – even DIY Dog Biscuits!



Easter Bunny Cake Tutorial
Roses and Bows Cakery Cake School
£13.83
Vimeo.com/cakeschool

With over two hours of video, this tutorial shows you the entire process of creating this slightly creepy Easter Bunny cake. Karen takes you through the stages to give you a full understanding of creating this structured novelty cake. Her tutorial covers creating the structure, carving and ganaching the cakes, building up the face, adding the feet, arms and ears with modelling chocolate, before finishing with sugarpaste, texturing and colouring with paints and an airbrush. She also shows you how to decorate the board. So many techniques covered and the depth they are shown in is really informative!



50 Birthday Cakes for Kids
Annie Rigg
£12.99
Ryland Peters & Small

Perfect for parents who'd like to take their baking to a new level for their children's cakes, this book is a good introduction to basic cake decorating. Starting with foundation cake recipes, mediums for decorating and simple cake carving, it is really easy to follow and is full of useful information. The 50 birthday cakes projects are divided into themes: simple cakes, animals, transport, fantasy and wildlife. Most of the cakes are decorated with buttercream, but also use cut out sugarpaste decorations and some fun ideas using sweets and biscuits.



Pancake Stack Smash Cake Tutorial
Hot Mama's Cakes
£1.28/\$1.80
Etsy.com/shop/HotMamasCakeToppers

This 30 page PDF tutorial is a pictorial guide to creating this stacked pancake effect with buttercream. A simple but effective design, this tutorial is great if you're looking for something quick to make that's accessible to all levels. The steps images plus handy written tips will easily guide you through this playful cake design, covering the techniques used for piping and colouring the cake before finishing with fondant butter pieces. Plus, as a smash cake, it is a great idea for giving your little one the time of their life and getting some great photos, but without spending ages on the cake first!



Join us every Friday for **#FreebieFriday** for your chance to **WIN** books, tutorials and lots of other goodies! Head to **Facebook.com/cakemasters**

Cake Hack

Shortcuts, tips and tricks to help you in the kitchen!

Showing us how to transfer a design onto fondant as an easy stencil for royal icing piping, this month's Cake Hack comes from Amber Adamson of Top Tier Cakes. Amber takes us through how to create a crown to sit on top of a cake. The technique can be used for lots of different designs and can also be used to pipe details directly onto the cake.



1. Place your printed design on a lightbox and tape down a piece of parchment on top. Trace the design onto the parchment with a pencil.
2. Roll out a piece of fondant. Turn over the parchment and place it on the fondant so the pencil drawing is against the fondant.



3. Using a ball tool, roll over the pencil lines. This will press the pencil design into the fondant.



4. Pipe over the pencil markings.



5. Trim around the design.

6. Drape the design over a fondant bucket wrapped with cling film and leave it to dry for 72 hours.

7. Airbrush or paint gold for a perfect crown.



For more information, visit:
[Facebook.com/ambertoptieradamson](https://www.facebook.com/ambertoptieradamson)

Product Review!

Fondant Icing by Renshaw

Renshaw's new Fondant Icing comes in 400g pots and is ready to use after heating in a microwave. It comes in four flavours: caramel, vanilla, chocolate and lemon.



First, we used the fondant icing to flood some cupcakes. We used a spoon to pour the icing onto the cake and found that it naturally moved out and smoothed to create a good covering with a matt shine finish. The consistency of the icing is perfect for pouring and is the same through the four flavours.



For a more intricate design, we used the chocolate fondant icing to create a feathered finish on the vanilla flooded icing. Although we had to work quickly to ensure the vanilla hadn't set before adding and feathering the chocolate lines, it was easily achievable and looked really effective.



The fondant icing is also great for drizzling to add a smaller amount of topping. We tried it out on cupcakes again, but it would also be suited to flapjacks and biscuits as well as larger cakes. Finally, we dipped some cookies into the fondant icing to create a smooth and tasty coating.



These tubs of icing are ideal for quick but great tasting and looking decoration. As a store cupboard item, we're sure they'd regularly come in handy. We'd recommend them as a time saver for the everyday baker, and as a mess saver!

For more information, visit:
www.renshawbaking.com



We tried out all four flavours of the Fondant Icing with some simple cupcake and biscuit decorating, and were impressed by how quick and easy it is to use. To prepare the icing, it simply needs heating in a microwave for 30 seconds, then a good stir, and a further 15 seconds in the microwave. Once warm, it is ready to use, but there is also the option to heat it for a further 15 seconds to create a thinner consistency. That you can heat and re-heat the fondant icing in the tub makes it a fuss free process. You don't have to worry about the tub or icing getting too hot to handle at the temperature it needs to be for pouring, so they're also perfect for baking with kids.

The Chicken or the Egg Tutorial

By Natalia Da Silva,
Natalia Da Silva Cake Designer



Natalia, a Uruguayan cake designer, has worked in the cake decorating trade for 25 years and has created a new teaching system: TOWERCAKES. She has won several competitions, getting first prizes and gold medals. Natalia is recognised for her work at international level and invited to teach worldwide.

Children, colour and fantasy are the bright sparks which run wild in her inspiration. She thinks that by betting on creativity, trusting fantasy and colour, we will be able to show in our designs whatever our imagination allows us to.

Equipment Required

Cakes:

- Table: 22cm diameter x 15cm tall madeira cake, cut in half
- Hen's Body: 15cm diameter hemisphere cake, 15cm diameter x 10cm tall round cake
- Head: 8cm diameter sphere cake

Edibles:

- 300g of ganache
- 600g light blue sugarpaste
- 2kg white sugarpaste
- 180g orange sugarpaste
- 100g red sugarpaste
- 120g light violet sugarpaste
- 500g dark pink (fuchsia) sugarpaste
- White modelling chocolate
- Clear jelly

Tools:

- Pliers
- Cocktail sticks
- Small and large rolling pins
- Small scissors
- Medium ball tools
- Plain knife
- Paintbrushes
- Dust food colours
- Powered sugar
- 30cm diameter x 4cm cake board
- Round cake card
- Small and medium sphere half round mould
- Airbrush
- Black gourmet writer
- Rubber brush
- Egg mould
- Wooden skewers
- Knife tool



Difficulty Rating



To make the chicken:**Step 1.**

Place the hemisphere cake onto the round cake to make the body.

Step 2.

Fill and sandwich together two hemispheres to make the head. Attach to the body with a skewer.

Step 3.

Mix some cake crumbs and ganache into a paste and use it to give volume and shape to the hen's chest. Use white modelling chocolate to add shape to the hen's face, over the cheeks, forehead and chin.

Steps 4a & b.

Coat the body with ganache. Cover with white sugarpaste from the front to the back.

Step 5.

Fill in the eyes with two small balls of white sugarpaste. Make her hair using 150g of orange sugarpaste. Make cones, curl them up and mark with a silicone tool.

Step 6.

To make the eyes, attach two circles of light blue paste with a little piece of black paste in the centre. Make the eyelids using two half-moon pieces of white sugarpaste.

Make the beak using 20g of orange paste, as shown in the picture. Model the shape, define the ridge of the beak and cut an opening for the mouth.

Step 7.

Cut a triangle shaped piece of light violet sugarpaste and shape a headband.

Use red sugarpaste to model the tongue, comb and wattle (the bit under the chin).

Use dust food colours as make up. Create the eyelashes and eyebrows with black sugarpaste.

Step 8.

To make the dress, roll out some light blue sugarpaste. Wrap the chicken from the front, pull together at the back, then smooth the seam.

Step 9.

Take a very thin strip of paste to make the frills. Overlap the edges and stick them with water to the edge of the dress.

Step 10.

Model the arms using 200g of white sugarpaste for each. Roll into a sausage then indent the middle for the elbow and the wrist. Make some cuts to shape the fingers. Leave them to dry.



Step 11.

Once dry, fix them to the hen's body with wooden skewers and royal icing. Hold them in place with polystyrene until they have set. When they are firm, decorate them with some sugarpaste jewellery.

To make the rest of the cake:

Step 12.

Cover the cakeboard with white sugarpaste and airbrush with orange, making the edges the darkest area.



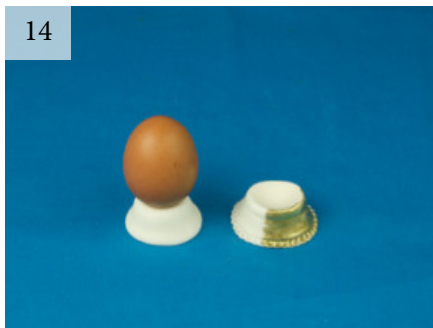
Steps 13a & b.

For the table, use half of the round cake. Cover the cake with ganache. Use 500g of dark pink sugarpaste to cut a 30cm circle. Place this over the table cake and let it drop in a natural way to make the tablecloth. Use an airbrush with dark pink colour to add depth and shade to the inner parts of the tablecloth.



Step 14.

For the egg's stand, make a 5cm tapered round platform that is 2cm tall. Place an egg on it to create the shape on top. Leave it to dry then paint it gold.

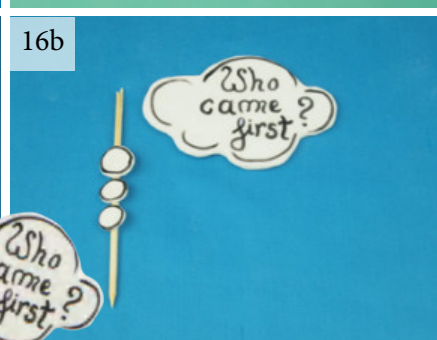
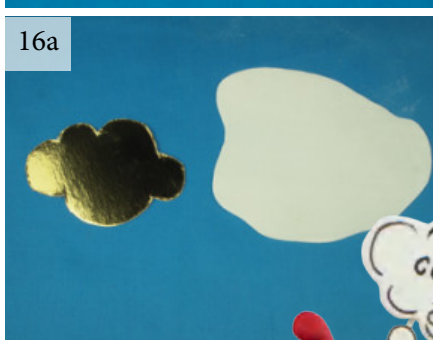


Step 15.

To make the egg, make the jelly using 14g of jelly powder and 250ml of water. Fill in the moulds. Chill it for the time specified on the packet. Once set, stick both halves using hot jelly and to attach it to the stand. Alternatively, you could make the egg with isomalt.

Steps 16a & b.

To make the speech bubble, cut a piece of cake board into a cloud shape and cover it with white sugarpaste. Once dry, write "Who came first?" using a food pen. Stick some circles onto a skewer and attach the speech bubble. Push it into the hen's head.



For more information about Natalia and her cakes, visit: www.nataliadasilvacakedesigner.com.uy



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Karen Vazquez
Kakes by Karen

*"I choose Icing Images
Edible Printers,
Premium Icing Sheets,
Vibrant and Reliable Edible Ink
and all their other products
because I can rely that they
will give me quality results
every time!"*

Amongst Karen's many accolades are...

- Judge and Instructor.
- Bride's Magazine top 24 designers in the U.S.
- Bride's Magazine top 100 bakeries in the U.S.
- Wedding Wire Couple's Choice Award 2009-2015.
- Silver Medal Food Network.
- Inducted in Grace Ormonde's Wedding Cake Inspirational Gallery.
- Chosen by People's Magazine as one of the designers for George Cloony's and Amal's Wedding Cakeonde's Wedding Cake Inspirational Gallery.
- Designer of the edible closing piece for Carolina Herrera's 2016 Spring Collection from New York's Fashion Week in Naples, Florida.
- Winner of Various National and International Cake Competitions.



Find out more:

Icing Images

www.icingimages.com

540-869-5511

COLLABORATION



Inspired by classic tales and bedtime reading, this collaboration of 54 cake artists is all about storytelling. We spoke to the organiser, Liz Marek, of Artisan Cake Company, to find out more about this collaboration.

Tell us about your collaboration

This is a collaboration between 50+ sugar artists from around the world, who came together to create creative and edible works of art. They were inspired by the classic nursery rhymes of Mother Goose, in an effort to spark imagination and create a lasting work of art for future generations to enjoy.

What inspired you to do this theme?

I LOVED nursery rhymes as a child. We didn't have cable TV so I read a lot. Now that I have a daughter who is getting into books, I find myself wanting to read to her the same stories I loved as a child. Originally, I wanted to just make one cake, but couldn't decide! So I asked the most creative and talented cake designers I could find to join me in a collaboration, to create enough cakes to fill an entire book! We decided that we would then publish the book and donate the funds raised to an amazing non-profit called Project Night Night - an amazing organisation that puts together 'goodnight kits' for underprivileged kids to help them feel more secure.

Tell us about a few of the pieces that have been made

One of the things I stressed in this collaboration was for everyone to push themselves creatively but still stay within their style. I didn't want all the cakes to look the same. Some are stacked, like Shannon Bond's A Candle. Some are sculpted and whimsical, like Kay Gajra's Humpty Dumpty, and some are full on worlds that sweep you away, like Shannon Mayes Three Wise Men of Gotham.

One of my favourites HAS to be Old Mother Goose by Kim Wiltjer though, because it really captures the heart and soul of this entire collaboration.



Left: Artisan Cake Company

Right: Kim Wiltjer, www.captured-moments-inart.nl, Hailey's Sweet Temptations - Photo Credits: Oliver Aguilar and Sideserf Cake Studio

How did you decide on this group of people?

I feel that small collaborations are more intimate and result in more talking and socialising in the group along the way. I wanted the group to feel like a family reminiscing about old tales and coming up with fun ideas! That is harder to do with big groups. I originally had 50 in mind but you always end up adding people that would be perfect later on, so we ended up with 54.

Did anything go wrong?

Everything has gone really well so far! I am nervous about the self-publishing, but I think pretty much anything is possible if you just put your mind to it.

If done again, what would you change?

Nothing! This has been the most amazing collaboration! Everyone has been super excited, creative and social! I feel like I've made so many new friends in the process as well!

If you were to do another collaboration, how should others get involved?

Just keep posting great photos of your work and feel free to tag me! I am always looking for new talented artists who want to get involved!

For more information, visit:
www.sweetfairytales.org



Above: La Cupella Cake Boutique, Tasty Cakes and FlapperGasted Cakes
Below: The Violet Cake Shop™ and Top Tier Cakes



For more information, visit:
www.sweetfairytales.org



Or to find out more about the non-profit organisation Project Night Night,
visit: www.projectnightnight.org



Violet the Fairy and Toadstool Cake Tutorial

By Karen Keaney,
Roses and Bows Cakery



Karen has a background in art and baking and is a self-taught cake artist who has been making cakes for three years. In that time, she has entered and won several competitions including four Cake International Golds, Senior Irish Chef of the Year 2015, and also holds the title of Live Global Cake Challenge Champion 2015. Karen teaches her skills all over the world and in her online school.

Equipment Required

- 1 x M8 threaded rod
- 4 x M8 washers and nuts
- 10" wooden board with feet and an M8 hole in the centre
- 6" wooden board with an M8 hole in the centre
- 6" cake card
- Food safe tape
- Bubble tea straw
- 2 x 6" cakes
- Ganache
- Rice Krispies Treats (RKT)
- Satin Ice Red fondant
- Satin Ice White fondant
- Satin Ice Green fondant
- Vera Miklas white modelling chocolate
- AmeriColor Electric Purple gel food colour
- Sugarflair Ivory food colour
- Wilton Sky Blue food colour
- Wafer paper
- AmeriMist Purple airbrush colour
- Crafty Colours petal dusts in Dark Brown, Mushroom and Pink
- Edible glue
- Black dragees
- Serrated knife
- Palette knife
- Large rolling pin
- 9" rolling pin
- Innovative Sugarworks Sugar Shapers
- Smoother
- Flexi smoother
- Dresden tool
- Martha Stewart decorative paper punch
- Knife
- Scissors
- Ball tools
- Paintbrushes
- Paint palette
- Round piping nozzle
- Calyx cutter
- Round cutters
- Garret frill cutter
- Foam pad
- New scouring pad
- Airbrush
- Clingfilm
- Skewers
- Ribbon



Difficulty Rating



To make the toadstool:

Steps 1a & b.

Start by assembling the structure. Push the threaded rod through the 10" board and secure underneath with a washer and nut.



Step 2.

Put a washer and nut on the other side of the board, using some pliers to tighten if necessary. Thread a nut and washer about halfway down the rod.



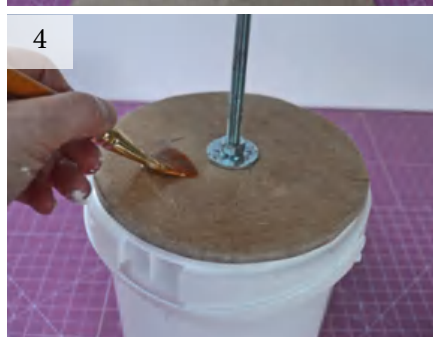
Step 3.

Put the 6" wooden board on top followed by the 6" card (you will need to make a hole in the card) and the last washer and nut, using pliers to tighten if necessary.



Step 4.

Turn the structure upside down and place into an empty container. Paint the 6" wooden board with a little edible glue.



Step 5.

Roll out some white fondant and place it onto the 6" board. Smooth and score some lines using a dresden tool to mimic the gills of a mushroom. Leave to dry before turning the right way up.



Step 6.

Attach some RKT to the bottom half of the threaded rod by pressing it into place. The more you press the RKT to the threaded rod, the smoother it will look once covered in fondant.



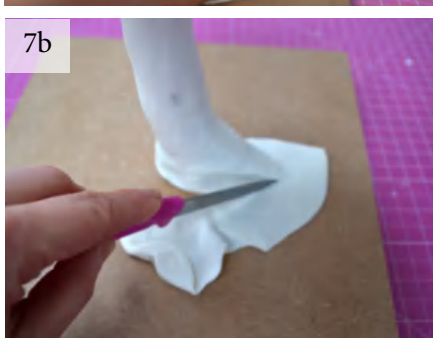
Steps 7a & b.

Roll out a rectangular piece of white fondant and attach to the RKT. Trim away any excess.



Steps 8a & b.

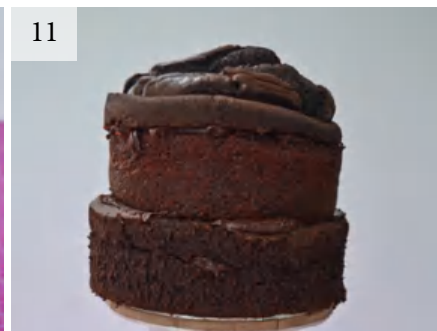
Roll out a small, thin rectangular piece of fondant for the ring on the toadstool stalk. Attach the ring using edible glue. Blend the top section to the mushroom stalk using a sugar shaper.



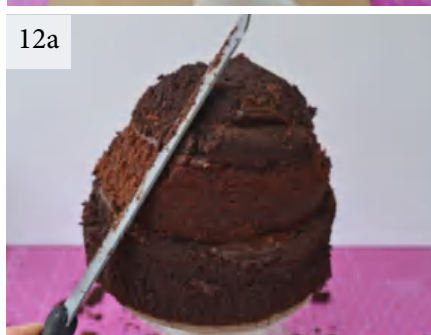
Step 9.
To make the top section food safe, cover the threaded rod with a bubble tea straw and cover the nut and washer using food safe tape.



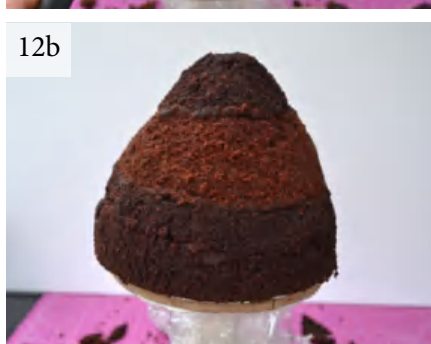
Step 10.
Apply a coat of ganache to the cake card.



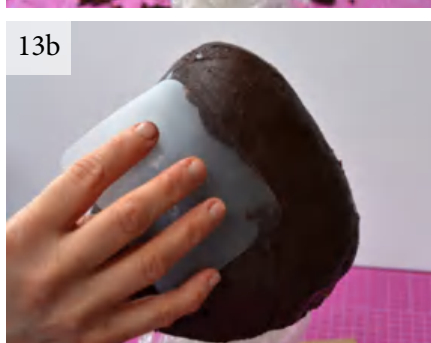
Step 11.
Cover the toadstool stalk with clingfilm (Saran Wrap) to protect it. Stack your cakes on top using your chosen filling, I have used ganache.



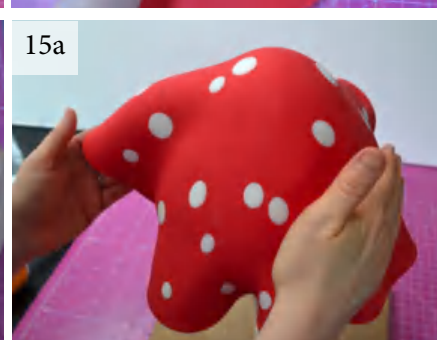
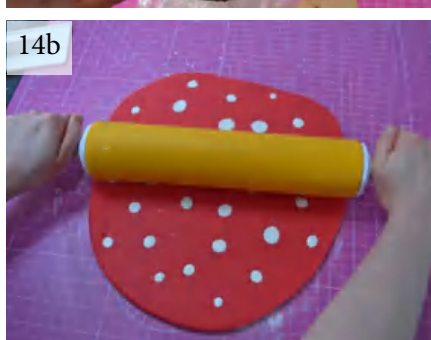
Steps 12a & b.
Carve a basic toadstool shape. It does not need to be symmetrical.



Steps 13a & b.
Coat the toadstool cap with ganache and use your flexi smoother to smooth it out.



Steps 14a & b.
Roll out some red fondant, just 1cm or so bigger than needed, and place some balls of white fondant on top. Press them into the red using a smoother. Gently roll the fondant with the rolling pin to ensure all dots are attached.



Steps 15a & b.
Cover the toadstool with the fondant. Smooth it with a flexi smoother.

Step 16.

Flick out the edge of the fondant and use skewers to hold it in place while it dries.

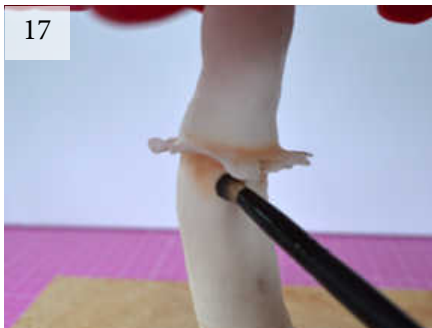


16



Step 17.

Dust the toadstool stalk using the brown and mushroom dusts.



18



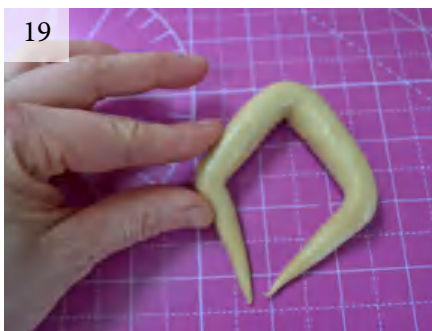
To make Violet the Fairy:

Step 18.

Add some ivory gel colour to the white modelling chocolate to achieve a skin tone. Roll some modelling chocolate into a sausage shape, tapering at each end as shown.

Step 19.

Bend the modelling chocolate in half to create two legs and pinch each half to create the fairy's knees.



20

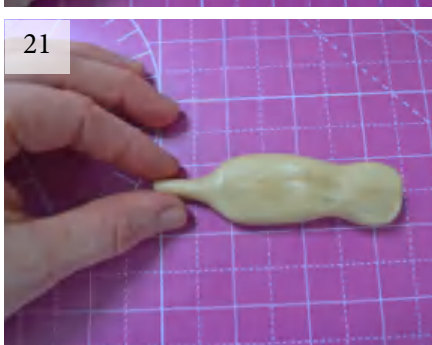


Step 20.

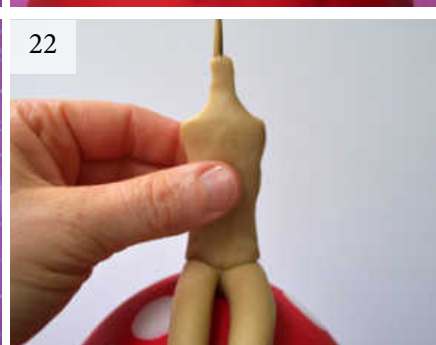
Push a skewer into the top of the mushroom and push the legs onto it as shown.

Step 21.

Roll another piece of modelling chocolate for the torso, pinch the bottom half to create a waist and pinch out a neck at the top.



22



Step 22.

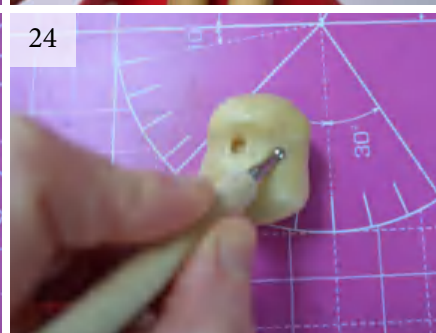
Push the torso onto the skewer. Blend the torso and legs together at the back to create a rigid bond.

Step 23.

Roll a ball of modelling chocolate and using your little finger, make an indent for the eyes.



24



Step 24.

Using a ball tool, make two holes for the eyes.

Step 25.
Use a piping nozzle to create a semicircle for the mouth by pushing it gently into the head.

Step 26.
Put the head onto the skewer. Place the black dragees into the holes created for the eyes, dust the cheeks with the pink petal dust and paint some eyebrows using the ivory gel colour.

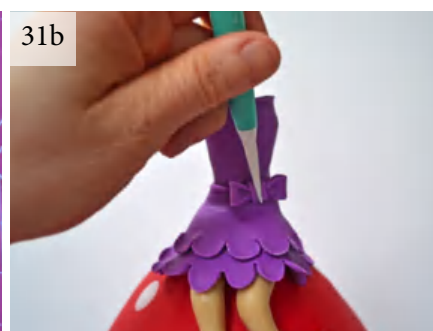
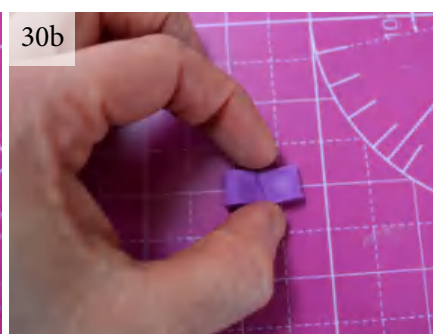
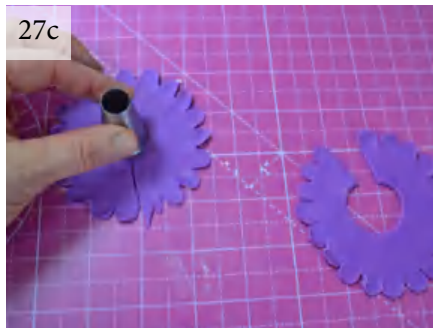
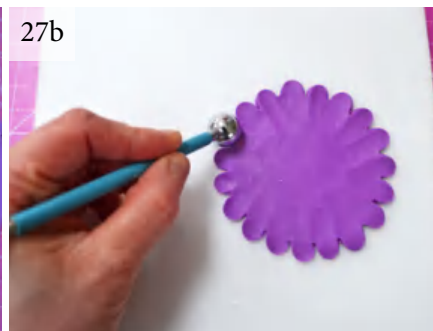
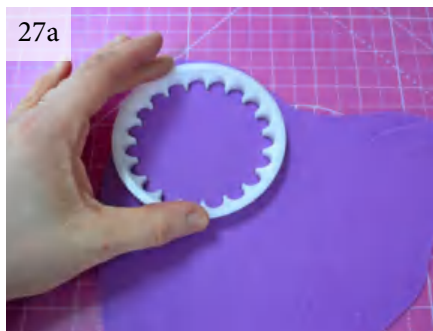
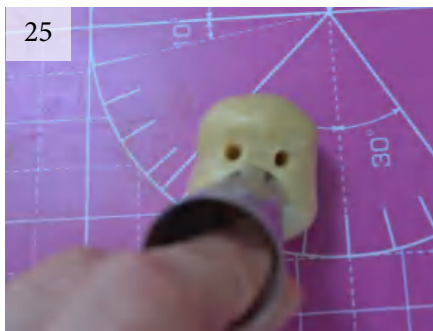
Steps 27a-c.
Colour some white fondant with the electric purple gel colour. Roll out some purple fondant and cut two circles using the garret frill cutter. Place the circles onto a foam pad and soften the edges using a ball tool. Cut a hole in each circle and cut a slit in each one.

Steps 28a & b.
Roll out a rectangular piece of purple fondant and attach onto the body of the fairy using edible glue. Trim any excess at the back. Turn down the top of the rectangle to create a cute neckline.

Step 29.
Attach the pieces made using the garret frill cutter using edible glue and trim any excess at the back. Roll a thin piece of purple to neaten the join at the waist and attach with edible glue.

Steps 30a & b.
Roll a small rectangle piece of purple fondant and cut into two pieces. Use one of the pieces to create a bow shape by folding the ends together in the middle and pinch gently to hold.

Steps 31a & b.
Use the other strip to create the centre of the bow and trim any excess at the back. Attach the bow to the dress using edible glue.

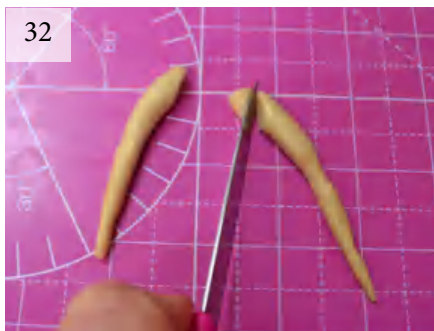


Step 32.

Roll out some modelling chocolate to create the arms in the same way you made the legs. Cut the tops of the arms at an angle so they will sit better.

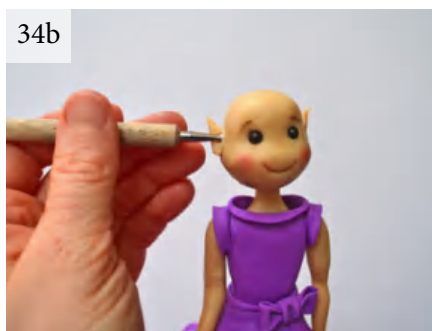
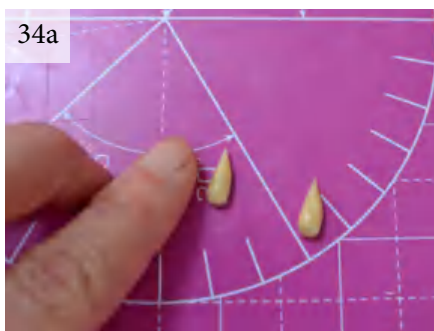
Step 33.

Attach the arms to the fairy using edible glue. Cut two thin strips of purple fondant to create cap sleeves and attach with edible glue.



Steps 34a & b.

Roll two little teardrop shapes using modelling chocolate for the ears. Attach the ears to the head using edible glue, bend at the front and use a ball tool to poke a hole in each one.



Steps 35a & b.

Colour some white fondant with sky blue. Roll out a small circle and attach to the head using edible glue. Cut some strips from the blue fondant and attach to the front of the head to create a fringe. Score some lines using a dresden tool to create some texture in the hair.



Steps 36a & b.

Roll out some purple fondant and cut a circle large enough to create her hat. Cut a slit halfway into the circle and fold one edge over the other to create a cone shape.



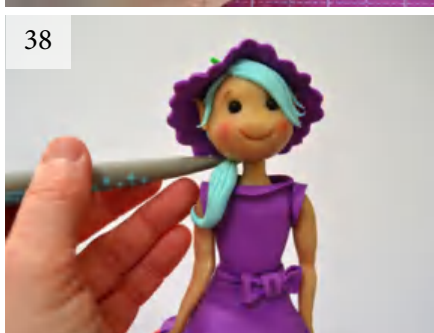
Steps 37a & b.

Roll out some green fondant and use the calyx cutter to cut out the shape for the top of her hat. Use edible glue to attach the hat to her head and glue the calyx on top. Make a small stalk using green fondant for the centre of her hat.



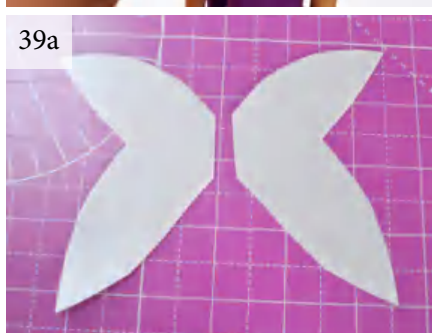
Step 38.

Use some blue fondant to make a little ponytail for the fairy and secure at the back using edible glue.



Steps 39a-c.

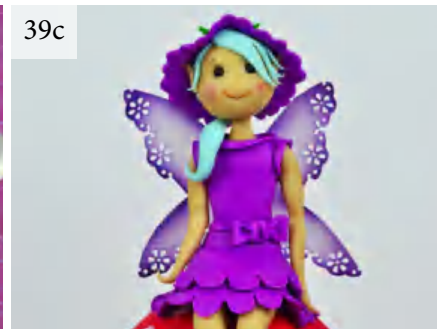
Cut two wing shapes from wafer paper. Use a decorative paper punch to create a cute border for the wings. Lightly airbrush the edge of the wings using purple airbrush colour. Attach the wings to the back of the fairy using a very small amount of water.



39b



39c



Step 40.

Cover the board using green fondant and add some texture by pressing the sponge into the fondant - this also helps hide any joins.

40



41



Step 41.

Using the green fondant, roll some blades of grass and attach to the board using edible glue. For the final step, attach a decorative ribbon to your board.

To find out more about Karen's cakes,
visit: www.rosesandbowscakery.com
For her online school, visit:
www.vimeo.com/cakeschool



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SOCIAL SNIPPETS

Join the conversation!



Whether it's on Facebook, Twitter or Instagram, we see some amazing stuff online. Here's this month's round up...

This stunning Geode Cake by Intricate Icings Cake Design went viral this month! Beautifully crafted by Rachael, the geode effect was made with rock candy, modelling chocolate, hand painting and gold leaf. We love seeing such innovation!



Verusca Walker
A February 18 09:45 Sydney, NSW, Australia



Did you see this 3D Racing Car Cake by Verusca Walker? It actually rolls along the ground like a real toy racing car! Find the video on her page to see for yourself.

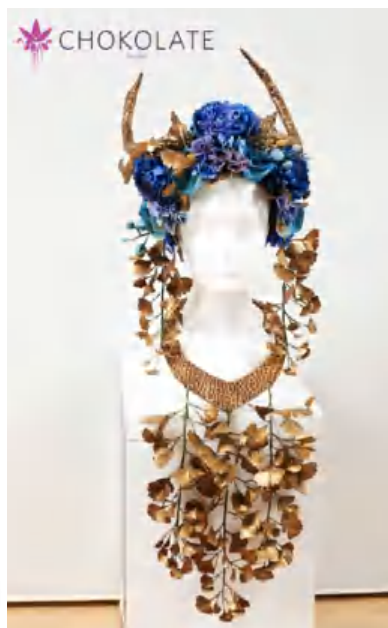
We love the community spirit of the cake world! This brilliant collaboration came together to celebrate Colette Peters' 65th Birthday – what a fantastic way to applaud one of your cake heroes?! We've seen so many great cakes from this collaboration, such as these from Becky McCollum, Reva Alexander Hawk and Janet Brown.



To celebrate Chinese New Year, Rose Dream Cakes made this lovely Dancing Lion Cake. We love seeing cakes online that relate to what's going on in the world. If you made a cake for Chinese New Year, don't forget to share it with us!



Amazing chocolate art from ChokoLate! This modelling chocolate headdress was live on the catwalk in Brussels for Salon du Chocolat. Nadia Flecha Guazo is incredibly talented – this piece is definitely a head-turner!



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